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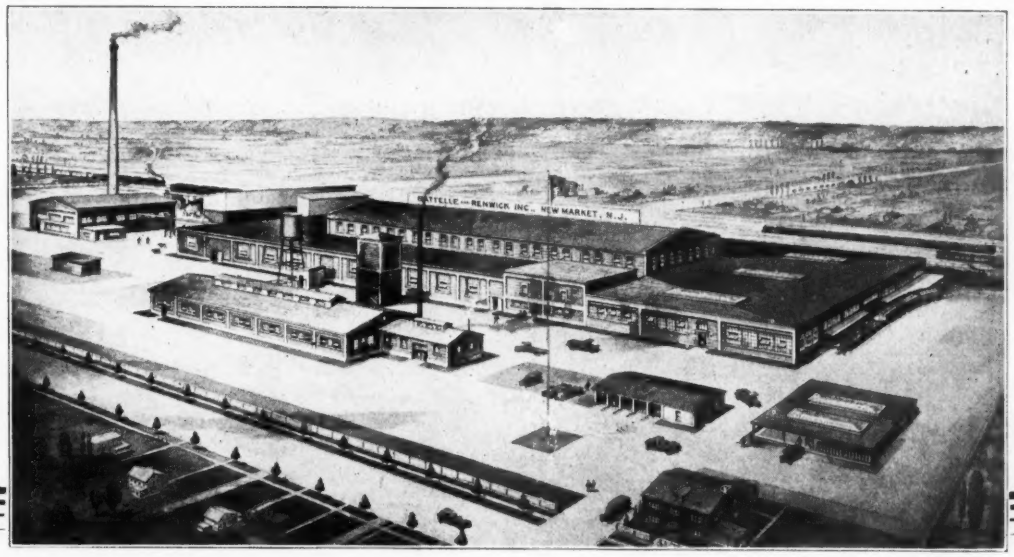
Vol. 75 No. 13

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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SEPTEMBER 25, 1926



New fireproof refinery built in 1925

NIAGARA BRAND

Genuine double refined Saltpetre (nitrate of potash), double refined Nitrate of Soda and refined Nitrite of Soda. All complying with requirements of the B. A. I.

BATTELLE & RENWICK, INC.

Established 1840

80 Maiden Lane New York City, N. Y.

FOR FINEST QUALITY SAUSAGE



6000 lbs. in 57 minutes

is the quantity of pork one man ran through the 3/16" hole plate of the "BUFFALO" without heating the bearings or meat.

Meat run through the fine plate of the "BUFFALO" Grinder is equal to meat run through other machines twice. That's why the "BUFFALO" saves 50% in time, labor and power—increases production 100%.

"BUFFALO" Grinders, Mixers, Silent Cutters and Stuffers are quality-built, to last a life-time. Thousands of packers and sausagemakers throughout the United States are satisfied users!

Write for list of prominent users!

The New "BUFFALO" Meat Grinder

JOHN E. SMITH'S SONS CO.
50 Broadway, Buffalo, N. Y.

Patentees and Manufacturers

4201 S. HALSTED ST., CHICAGO, ILL.
Douglas Wharf, Putney, London

Sea Rings

put the slip noose on unruly horsepower





1

Sea Ring Rod and Plunger Packing

Constructed on a unique scientific principle which saves wear on both the packing and the rod and saves power besides.

ONE OF THE STANDARD 7 JOHNS-MANVILLE PACKINGS

LIKE the slip noose, Sea Ring rod and plunger packing tightens only as power tries to escape. Cylinder pressure trapped in the groove automatically expands it against the rod just in proportion to the tendency to leakage. This means reduced friction—less wear on packing and rod, maximum power utilized and power plant economy.

The *other six* of the Johns-Manville STANDARD SEVEN are all of scientific design combined with highest grade materials and workmanship. The broad and efficient service that these packings will render enables you to run your plant with minimum packing stock—which reduces your investment, prevents mistakes and results in better service.

JOHNS-MANVILLE INC., 292 Madison Ave. at 41st St., New York City

Branches in all large cities For Canada: Canadian Johns-Manville Co., Ltd., Toronto



2

Service Sheet Packing

A dense, resilient sheet packing that will pack almost anything from mercury vapor to molasses.



3

Kearsarge Rod Packing

For steam, air, or hot water at any temperature or pressure.



4

Johns-Manville Flax Packing

A high quality flax manufactured to pack satisfactorily all kinds of hydraulic conditions.



5

Universal Piston Packing

Back and forth folds present rounded shoulders to wear and give resiliency and life so desirable in a piston packing.

JOHNS-MANVILLE SAVES POWER



6

Mogul Coil Packing

Contains no rubber. Furnished in twisted or braided form.



7

Kearsarge Manhole Gaskets

Asbesto-Metallic Fabric folded so that doubled edge is presented to the pressure. Can be removed and replaced many times.

THE NATIONAL PROVISIONER, VOL. 75, No. 13. Published every Saturday by The National Provisioner, Inc., Old Colony Bldg., Chicago, Ill. Entered as second-class matter, Oct. 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879. Subscription Price: United States, $3.00; Canada, $4.00; All Foreign Countries in Postal Union, $5.00.

Godchaux's
CURING SUGAR

Tested by the Department of Research, Institute of American Meat Packers

Try it! Test it! Once used, it becomes your standard

ASSURES

Quality Product
Uniformity of Cure
Material Saving in Cost

PRICE

in 100 lb. Bags.....$5.20
per cwt. f.o.b. Reserve, La.

in 250 lb. Bags.....$5.10
per cwt. f.o.b. Reserve, La.

Subject to usual sugar trade terms of 2 per cent cash discount.

Specially prepared for the Meat Industry in the modern Sugar Refinery of

GODCHAUX SUGARS, INC.
Godchaux Building,
NEW ORLEANS, LA.

Let us have your inquiries. Delivered prices, both carloads and less than carloads, quoted on request.



Use this package for your sausage meat because of its advertising value. Each KLEEN KUP is a miniature billboard carrying your name directly into the home of the consumer. Packaged goods are the best sellers. A package with your trade-name on it proves your most effective advertisement. Write for samples of

The Package That Sells Its Contents —

KLEEN KUP

Mono Service Co.
NEWARK NEW JERSEY

SPEEDEX

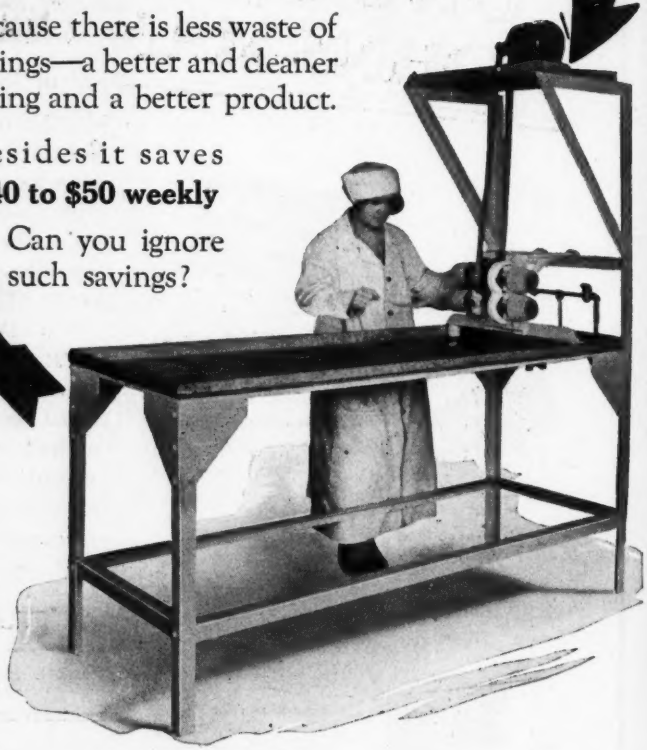
Sheep Casings are cheaper

If you install the Speedex Casing Flusher and Stuffer Appliance

because there is less waste of casings—a better and cleaner casing and a better product.

Besides it saves
$40 to $50 weekly

Can you ignore such savings?



Tell your Secretary *Now* to write for more information.

Packers Utility Company

(Not Inc.)

320 Beethoven Pl., Chicago, Ill.

For Making Highest Grade Sausage at Lowest Cost, Use

"BOSS" Jumbo Cutter and Mixer with Unloader

World's Largest and Fastest

One man can do as much work with it as 3 or 4 men with other machines

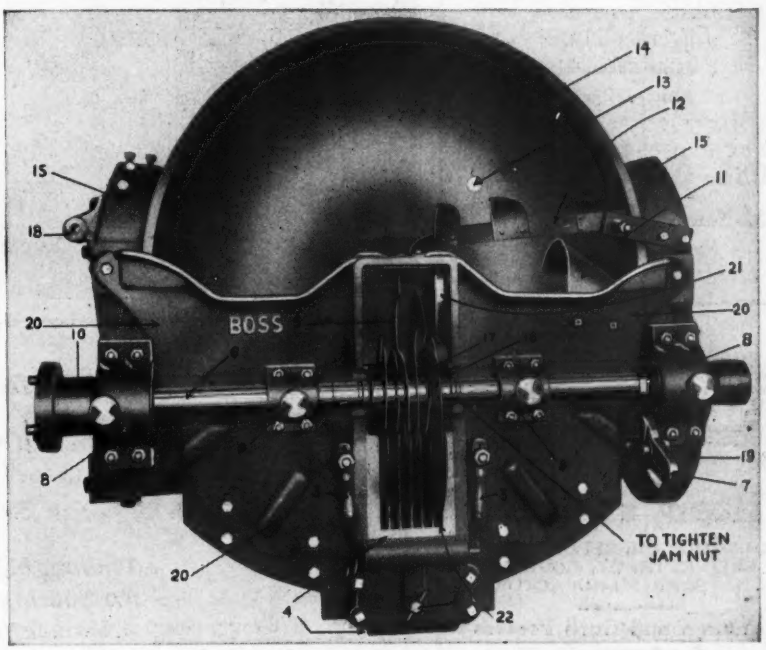


Meat not touched by hand. 500 lbs. completely discharged in 30 seconds by revolving Unloader held in Cutter Bowl. Diameter of Bowl, 56 inches 9 knives

Other Cutters
43, 38, 33, 27 and 20 inch bowls. With 7, 6, 5, 4, 3 and 2 Knives.

Replace Your Slow, Old Timers with the New "BOSS" and save the Loss.

Top View of 43-in. Bowl "Boss" Cutter with 6 Knives
High Center Bowl for Unloader, plow, shaver and mixer wings, shaft ball bearings and numerous other points of vantage.



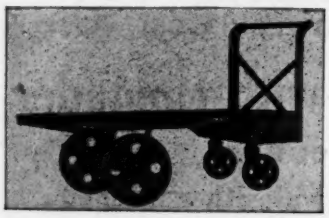
Other favorites are **"Boss" Grinders** with steel cylinder, steel feed-screw and steel ring, having encased motor and silent chain drive.
Capacity: 6,000 to 9,000 lbs.

"Boss" Mixers with hand shaped mixing wings, dumping one way, also dumping both ways.
Capacity: 100 to 2,000 pounds.

"Boss" Stuffers with tilting or swinging lid.
Capacity: 100, 200 and 400 lbs.

THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH 3907-11 S. Halsted St. — Killing Outfits — *Manufacturers* "BOSS" Machines — Sausage & Rendering Outfits — Factory and Main Office: 1972-2008 Central Ave., CINCINNATI, OHIO



Platform Truck No. 225

Heavy duty design for general packing house use. Platform and end rack hot galvanized. Mounted on 12" diameter broad face roller bearing wheels and 6" swivel casters.

OVERALL DIMENSIONS

Length	Width	Height	Weight
54"	30"	15"	250 lbs.

Other sizes furnished if desired

MARKET FORGE CO.

Everett, Mass.

Making Trucks and Racks Since 1897

Write for our catalog

Write us for information and prices on

H. & H. Electric Ham Marking Saw
H. & H. Electric Pork Scribing Saw
H. & H. Electric Beef Scribing Saw
H. & H. Electric Fat Back Splitter
Calvert Bacon Skinner
United Improved Sausage Molds
Monel Metal Meat Loaf Pans
Adelmann Ham Boiler
Jelly Tongue Pan
Maple Skewers
Knitted Bags

Best & Donovan

332 South Michigan Blvd.

Chicago, Ill.



Iron Recessed Plate Press

Filter Presses

FOR LARD & OIL REFINERIES BEEF EXTRACT, GLUE & SOAP MANUFACTURERS

Tankage and Curb Presses

PACKING HOUSE MACHINERY AND EQUIPMENT

Write for Information and Prices

William R. Perrin & Company

Fisher Building Chicago, Illinois

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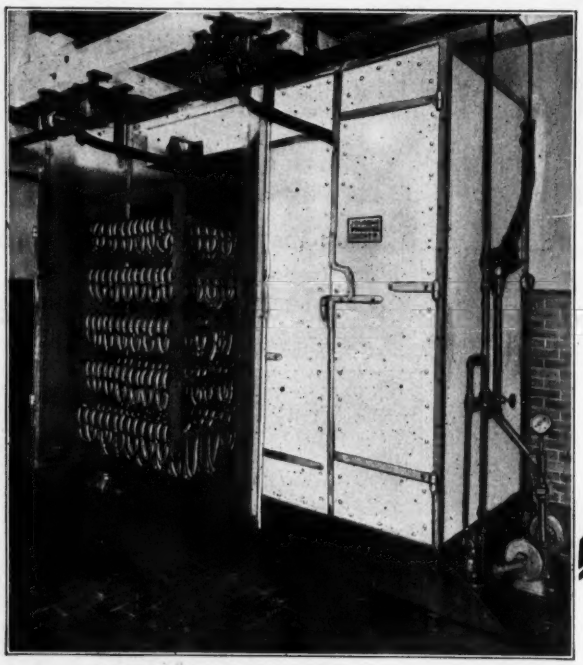
10 good reasons

why so many of the leading Sausage Makers and Packers are now installing the

JOURDAN PROCESS COOKER

1. Cooks quicker.
2. Absolutely uniform.
3. On the cage—no handling.
4. Colors while cooking.
5. Spotless coloring.
6. Untouched by hands.
7. Saves time, labor, and space.
8. Temperature controlled.
9. Produces best looking product.
10. Saves money.

Any one of the reasons justifies investigation.



Jourdan Process Cooker Co.

814-832 W. 20th St., Chicago, Ill.

Sausage trimmings are high!

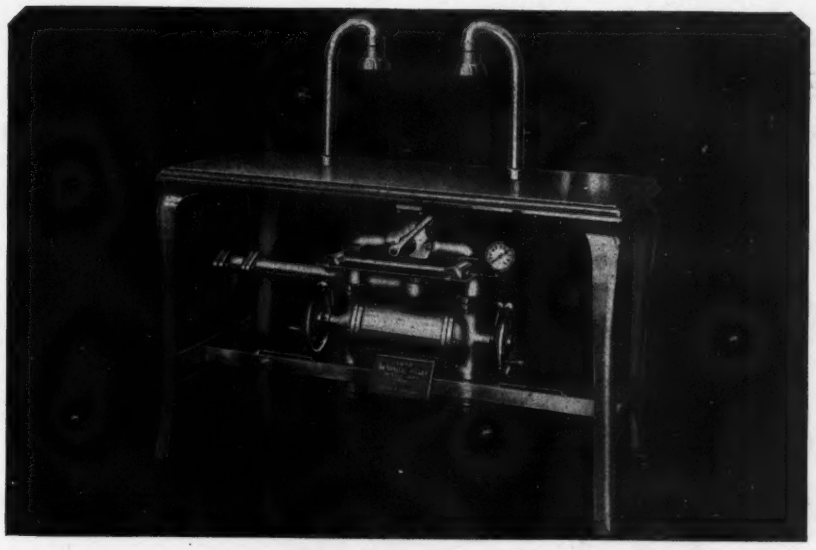
GRIFFITH'S PROCESSED FLOUR with 350% absorption will **increase yield** and help you make a profit

Thoroughly Cooked
No Souring
A Wonderful Binder

Warehouse Stocks in 28 Cities

THE GRIFFITH LABORATORIES

4103 S. La Salle St. Chicago, Ill.



CLEANLINESS

Accurate Weighing and Filling

The matter of cleaning and sanitation is one of the outstanding features of the Lamb Automatic Weighing and Filling machines. In designing the Lamb machine the importance of keeping a clean, spick and span unit has not been overlooked. Our machine is made of a highly polished aluminum alloy throughout. There are no brass fittings, leather glands or packings or any other materials that would be conducive to the formation of verdigris, or any other poisonous foreign matter that would contaminate your lard or compound.

With a neat, clean shiny Lamb machine your lard room will be a show place. You will be proud to take visitors through it and show them the high degree of sanitation maintained by your company.

Special Features

1. Accuracy
2. Simplicity
3. Speed
4. Cleanliness

Lamb CORPORATION

The Lamb machine can be used in filling cartons or pails from 3 oz. to 10 lbs. of any compressible material.

Vancouver, B. C.
570 Granville St.

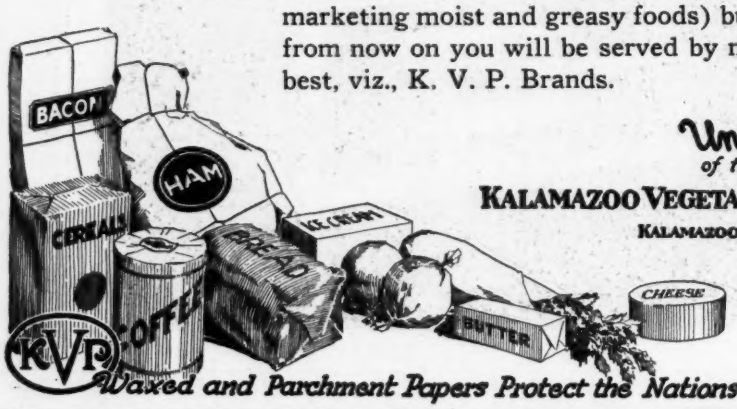
Seattle, Wash.
27th Ave. W. & Commodore Way

Chicago, Ill.
Tribune Tower

Uncle Jake says—

I have no time to quarrel with the mistakes of my past; there is a long road ahead of me.

I have learned from observation that the average man is as old as his worries and so I say, don't worry because of what you have lost in service and satisfaction by not using K. V. P. Genuine Vegetable Parchment (the nationally accepted protection in marketing moist and greasy foods) but see to it that from now on you will be served by nothing but the best, viz., K. V. P. Brands.



Uncle Jake
of the
KALAMAZOO VEGETABLE PARCHMENT CO.
KALAMAZOO, MICHIGAN

Waxed and Parchment Papers Protect the Nations Food.

Shrouding Pins



To Clothe Beef

Turn out your beef sides the new way—bright, fresh and clean!

Made from tempered spring wire with new style washer to prevent tearing cloth.

Write for Samples

We manufacture springs for all purposes, from brass — bronze — monel metal and steel.

Also made without washers

Muehlhausen Spring Co.
5841 So. Loomis Blvd.
Chicago, Ill.



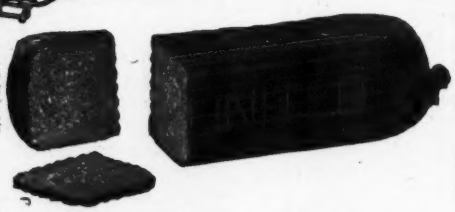
The "United" Improved Sausage Mold

Identify your product by using the improved patented clasp lettering mold. Branded products always sell best. "United" lettered molds are practical, inexpensive and effective.

Mold furnished with or without letters.

Mold is electrically welded at every intersection of wire. Construction is superior to any other on market. Ingenious clasp eliminates use of pin for fastening mold closed. Not necessary to tie sausage to mold. Bars welded across bottom hold sausage securely during smoking process.

If your jobber cannot supply you write us direct.



The "UNITED" produces uniform size sausage. Increased sales and profits are results from branded meat put up in this form.

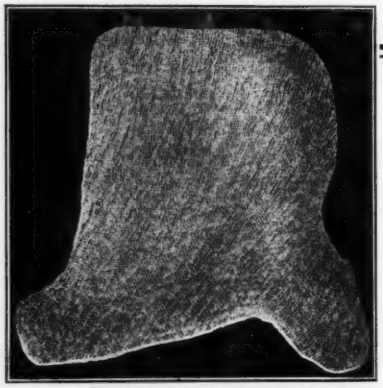
United Steel & Wire Co.
Battle Creek, Mich.
Atchison, Kans.

Standard 1500-lb. Ham Curing Casks



Write for Prices and Delivery

Bott Bros. Mfg. Co. WARSAW, ILLINOIS



Veal Forequarters

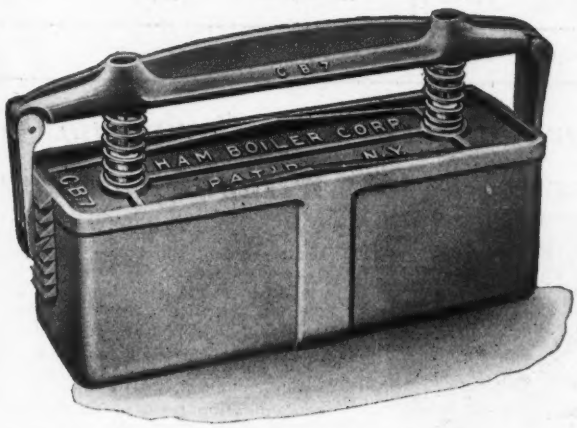
need protection in transit. Cover them with our Stockinette coverings and you will make better satisfied customers.

Details and prices furnished upon request.

FRED C. CAHN
305 W. Adams St., CHICAGO

Selling Agent,
The Adler Underwear & Hosiery Mfg. Co.

How Do You Cook Your Corned Beef?



C.B.7—Capacity 12 pounds
C.B.5—Capacity 15 pounds

The C. B. 7 for Corned Beef Splits constructed of cast aluminum, with **yielding spring pressure.**

Produces a superior product heretofore unequalled in flavor and appearance.

Reduces shrinkage considerably over other methods, thus paying for itself in a short while.



Product

Its appetizing appearance and wonderful flavor insure large profitable sales.

There is no waste. It is slicable from the first cut to the last, and each slice is just the size desired for sandwich or cold meat serving purposes.

By far, it surpasses any like product now upon the market.

Ham Boiler Corporation

1762 Westchester Ave. **New York City**

Factory—Port Chester, N. Y.

European Representatives: The Brecht Co., 6 Stanley St., Liverpool and 12 Bow Lane, London
Canadian Representative: Gould, Shapely & Muir Co., Ltd., Brantford, Ont.



The New Improved Bausman Hog Scalder

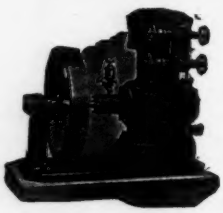
No longer are you compelled to use hoisting appliances. No heavy lifting to get the hog from the bath. Will save half the time originally required to scald. Furnished with or without fire box for heating water.

Ask your Supply House for details or write us direct

Bausman Manufacturing Co., Millersville, Pa.

When you write the advertiser, mention THE NATIONAL PROVISIONER

Cold Facts



FRICK

Enclosed Type Refrigerating Machines

1. Have 43 years experience built into them.
2. Have 12 leading points of superiority.
3. Are installed in thousands of successful plants.
4. Are described in illustrated "Ice and Frost" bulletins; your copy on request.

Frick Company
WAYNESBORO, PA. U.S.A.

Distributors in all Principal Cities

—A Super-Sanitary Belly Curing Box— Without An Equal



Box is made of No. 12 gauge steel, seams welded. Galvanized after fabrication. Corners and bends well rounded. No bolts or rivets used, making the inside perfectly smooth.

Cover is made of 1"x6" D. & M. odorless and tasteless lumber. Compression strips are nailed from the outside which method eliminates rust contamination from products. Reinforced with three oak boards and fitted with galvanized hinge bars.

Size 24"x36"x21" on inside
Capacity about 625 pounds

INQUIRIES SOLICITED

The Globe Company
822-26 W. 36th Street
CHICAGO

Write for Catalog

Galvanized Trimming and Sausage Containers

Made of 20 gauge galvanized steel, reinforced around the top with 7/16" steel rod. Bottoms double seamed and carefully soldered. Handles of same general construction as used on our delivery baskets.

Where a very heavy container is required we recommend No. 4, made of 18 gauge galvanized steel; weighs 25 lbs.; has straight sides; is reinforced around top with ⅜" steel pipe over which sides are rolled and pressed. Furnished with a cover, if desired.



No. 1 Cutting Room Container 15 in. dia.; 13 in. high. Ea. $2.00



No. 2 Cutting Room Container. 15 in. dia.; 18 in. high. Ea. $2.25.



No. 4
22 in. diam.
10 in. high
Without cover, $4.00
With cover, $5.00



No. 3 Sausage Room Container. 18. in. dia.; 13 in. high. Ea. $2.50.

Dubuque Steel Products Co.
Sheet Metal Dept.
KRETSCHMER MFG. CO. Dubuque, Iowa

Classified Ads are on page 63.



Now at your service

This Fine, New St. Louis Home

Here is the new St. Louis home of United States Cans. Another strong link in a great chain of modern plants. A visible sign of United States *facilities for service* which are constantly on call and at work for lard container users who value high quality pails and cans, quick delivery and personal attention.

Let us demonstrate our "better than ever" ability to serve you, and show how you benefit by our strategic factory locations. Write or wire today for prices on the cans you need!

THE UNITED STATES CAN COMPANY

Successor to the *Can Division* of

THE BRECHT COMPANY

ST. LOUIS

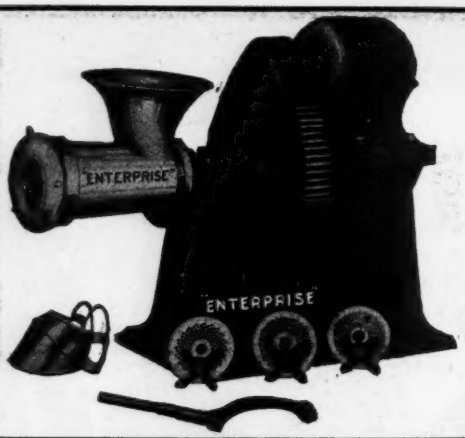
Office and Factory—National Stock Yards, Ill.

Factories at—St. Louis • Cincinnati • Chicago • Baltimore • Roanoke • Buchanan, Va.

Warehouses at—Little Rock • Springfield, Mo.

K487

UNITED STATES
PAILS & CANS
Lithographed, Printed and Plain



6000 lbs. per hour

That's the beef capacity of the fast cutting, smooth running "Enterprise" No. 1166 Chopper.

It is fitted with a powerful 15-h.p. motor that is cutting operating and labor costs and speeding production in many plants today.

Distance from ring to floor permits carrier to be run under spout. Saves extra handling.

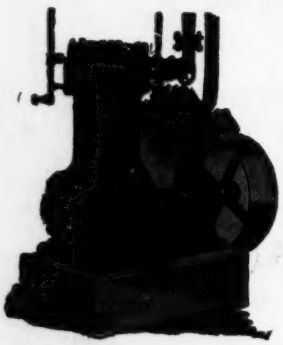
Four of the famous "Enterprise" knives and plates furnished, including knife and plate for cutting fat.

Send for catalog illustrating the "Enterprise" line. Seventy-two sizes and styles for every use.

THE ENTERPRISE MFG. CO. OF PA., Philadelphia, U.S.A.

Vilter

Refrigerating and Ice Making Plants



For the

Meat Products Industry

Horizontal Compressors
8 tons capacity and up

Vertical Compressors
1 to 18 tons

Complete Data Promptly Furnished

The Vilter Manufacturing Co.
Est. 1867

806-826 Clinton Street
Milwaukee, Wis.



Foster Bros. Pork Splitter

DEPENDABLE
THROUGH THE YEARS

They were the favorites fifty years ago, and with our experience and manufacturing knowledge, Foster Bros. Splitters have retained this position.

These Splitters with perfection of balance, in addition to quality of steel, permit of rapid and accurate cuts, which reduces production costs.

Beef well dressed is your aim and we provide the tools to do it.

THE BRAND IS FOSTER BROS.

If your supply house cannot furnish prices and full information, write to us direct.

JOHN CHATILLON & SONS
Established 1835

Manufacturers of Scales and Butchers' Supplies

85-99 Cliff Street **New York City, N. Y.**



Chicago Pattern Beef Splitter

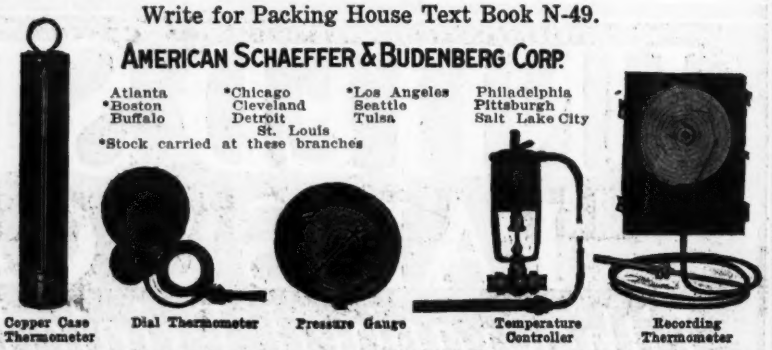
AMERICAN
Instruments

for the promotion of efficiency in the packing, sausage making and allied industries. They cut out guesswork and do away with shrinkage, underdone or overdone and off color products.

Write for Packing House Text Book N-49.

AMERICAN SCHAEFFER & BUDENBERG CORP.

Atlanta, *Boston, Buffalo, *Chicago, Cleveland, Detroit, St. Louis, *Los Angeles, Seattle, Tulsa, Philadelphia, Pittsburgh, Salt Lake City
*Stock carried at these branches



Copper Case Thermometer — Dial Thermometer — Pressure Gauge — Temperature Controller — Recording Thermometer

Beef Bungs



Let us quote you on
Single Tierce or Carload Shipment

Satisfaction assured at current market prices

ESTABLISHED 1853

THE BRECHT COMPANY

NEW YORK HAMBURG BUENOS AIRES ST. LOUIS

The Peppercorn and Diamond Brand Butchers Cutlery

TRADE MARK

PEPPERCORN AND DIAMOND BRAND.

The World is flooded with Cheap imitations of Butchers' Knives, many of which are of very little use for the purposes for which they are made. Those that pay and wear, giving the greatest satisfaction to the user, are those made from

JOHN WILSON'S World-Renowned Double Shear Steel

Which are all Hand Forged and all the modern means of production being observed. They have stood the test for 176 years and the demand is greater than ever.

Established **1750.** THE BEST THEN.

1926 THE BEST NOW.



Works : Sycamore Street, SHEFFIELD, England. *Agents :* H. FOKER & Co., Inc., Duane Street, NEW YORK. May be obtained from all Storekeepers.

OAKITE CLEANS

better—cheaper—faster

THERE is an easy, quick way for superintendents and purchasing agents of packing plants to find out how to clean ham boilers, ham racks, trimming tables, meat choppers, floors and equipment better, cheaper and faster. Simply ask to have one of our service men call. He will demonstrate, under actual working conditions. Then compare results. A post card to us will bring him to you. No cost or obligation.

OAKITE

Industrial Cleaning Materials and Methods

Oakite Is Manufactured by Oakite Products, Inc. 30A Thames St., New York, N. Y.

WEST CARROLLTON
GENUINE VEGETABLE PARCHMENT

IS recognized as the most suitable wrapper for meats, butter, fish—and other moist food products. It is available plain or printed—in any size needed—also circles and linings.

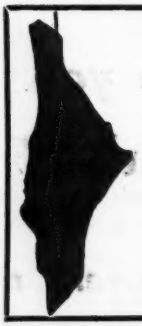
The
West Carrollton Parchment Co.
West Carrollton, Ohio

HY-GLOSS
MARGARINE CARTONS

Protect the Product

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

National Carton Company
Joliet, Ill.



BEEF, HAM and SHEEP
BAGS

We Manufacture all kinds of Stockinette Cloth and Bags for Covering Meat

Write Us for Information and Prices

Wynantskill Mfg. Company
TROY, N. Y.
Fred K. Higbie Supply Co., Rep., 360 N. Michigan Ave., Chicago, Ill.

A. C. Wicke Mfg. Co.

Reliable Butcher Fixtures and Supplies

Special attention given to cork and cement refrigerators

Cold storage installations and complete market equipment

NEW YORK CITY

Salesrooms: 207 East 43rd St.
Main Office and Factory: 406 East 136nd St. Phone Atwater 0680 for all Branches
Bronx Branch 720 Brook Ave.

THE CASING HOUSE

If you manufacture a "Fancy" Breakfast Sausage you use Sheep Casings as containers.

We grade Sheep Casings especially for this product.

BERTH. LEVI & CO. INC.

ESTABLISHED 1882

NEW YORK CHICAGO LONDON
BUENOS AIRES HAMBURG WELLINGTON

VAN GEUNS BROS.
Groningen, Holland
Telegraph Addr. "Casings"
are buyers of
Hog Casings
Offers solicited

SHEEP | HOG | BEEF
CASINGS
Importers - Manufacturers - Exporters
CALIFORNIA
BY-PRODUCTS CO.
Main Offices 995 Market St. SAN FRANCISCO
Eastern Branch 461 Eighth Ave. NEW YORK

Hammett & Matanle
CASING IMPORTERS
23 & 24 ST. JOHN'S LANE
London, E.C.1.
Correspondence Invited

NEW YORK BUTCHERS' SUPPLY CO., Inc.
SAUSAGE CASINGS AND SUPPLIES
513 Hudson St., NEW YORK, N. Y.

Tel. Rhinelander 4817
THE AMERICAN CASING CO.
Importers and Exporters
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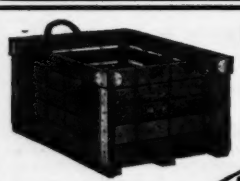


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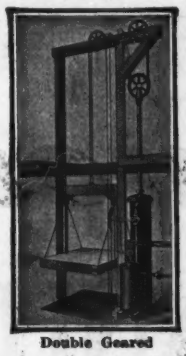
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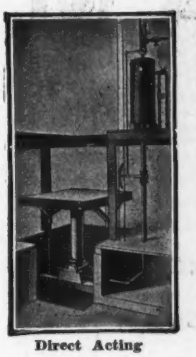
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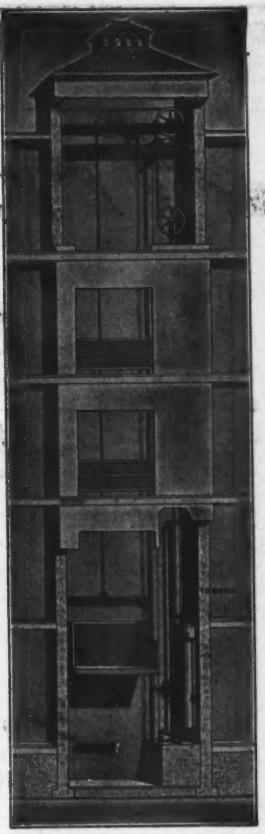
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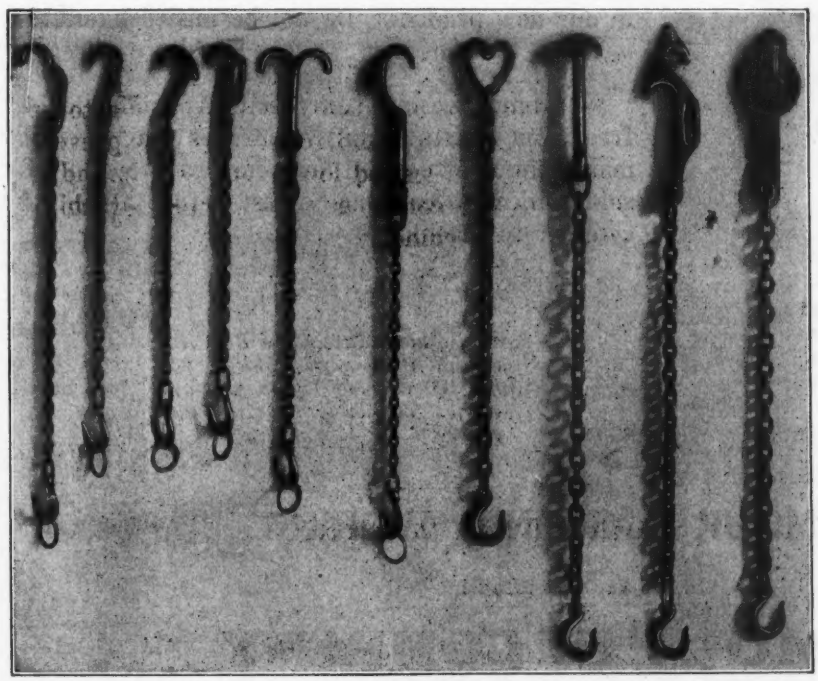
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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

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Plans for Best Packers' Convention on Record

The 21st annual Packers' Convention will be held at Chicago from October 22 to October 27, 1926.

Sectional meetings arranged by the Institute of American Meat Packers for the discussion of operating, merchandising and other every-day problems, will take up the time on Friday and Saturday, October 22 and 23.

Sunday will be "Get-Together Day," with reunions and renewals of acquaintance by packers from all parts of the country.

On Monday the regular sessions of the Institute Convention begin, with the annual addresses of officers, presentation of veterans' badges, and addresses on the business situation by a prominent farmer, a leading business man and a packer executive.

On Tuesday the practical problems of the industry will be taken up, with the "Model Packing Concern of 1930" as a text for discussion.

On Wednesday comes the annual Conference on Education and Industry, conducted by the Institute and Chicago University, with four of the foremost men of the country as speakers.

For entertainment, besides the Sunday get-together and concert, there is a big dinner-dance for the ladies on Monday evening, a special social feature for Tuesday not yet announced, and on Wednesday night the big annual banquet for the men and the theatre party for the ladies.

This skeleton outline of the program gives only a faint idea of what is in store for convention visitors. Later issues of THE NATIONAL PROVISIONER will add to the details.

Headquarters are at the magnificent Drake Hotel, on the shore of Lake Michigan, where the convention meetings and most of the social events will take place.

Model Packer in 1930

Three vital and important phases of "The Model Packing Company of 1930" will be visualized at the Tuesday morning session of the Packers' Convention.

A. H. Carver, of the Industrial Relations Department, Swift & Company, will talk on the organization personnel and training program of this paper company. W. F. Schluderberg, president of the William Schluderberg-T. J. Kurdle Company, Baltimore, Md., will describe the merchandising and sales policies of a "model" packing company four years from now, and J. H. Bliss, chairman of the Institute's Committee on Accounting, will tell of the changes which will have affected present methods of accounting and finance. The speakers are outstanding authorities on their subjects.

At the Sectional Meetings.

These talks are designed to cover a field closely related to, but yet distinctly different from that taken up in the joint meeting of the Institute's Operating, Engineering and Construction, and Chemical Sections, which will be held Friday and Saturday, October 22 and 23. The subject of this sectional meeting, the program of which has been announced previously, is "The Model Packing Plant of 1930."

On this occasion the talks will be devoted to such subjects as construction, power and refrigeration, plant location and capacity, and processing and equipment. Company executives are urged to attend this sectional meeting, as well as the Tuesday session of the convention, in order to obtain a complete picture of the anticipated developments in packinghouse practice.



ONE OF THE PROGRAM FEATURES.

The Saturday session of the sectional meeting just referred to will be devoted to the subject of scientific control, one of the newer phases of the industry and one in which the most valuable and comprehensive developments may be confidently expected within the four year interval.

W. D. Richardson, chairman of the Institute's Committee on Nutrition, will preside. L. M. Tolman, of Wilson & Company, is program chairman. The complete program of this session will be as follows:

CONTROL OF RAW MATERIAL.

Beef—Quality and Palatability of Beef as affected by Age, Sex, Feed and Finish.

Pork—The Control of Soft and Oily Pork.

CONTROL OF QUALITY OF PRODUCT.

Government Control. Regulatory Requirements and Their Application.

Some Factors Bearing upon Control of Moisture in Sausage.

Control and Prevention of Spoilage.

Control of the Curing Process.

Experiments on Meat Cookery.

Other Sectional Meetings.

Equally valuable programs will be announced soon for the other sectional meetings to be held on October 22 and 23. The Purchasing Section will meet Friday afternoon and the Sales and Advertising and Credits and Collections Sections, on Friday morning. The latter two will meet jointly for a program of talks for heads of the various packinghouse departments indicated. A meeting will be held of a Section on Live Stock on Saturday.

Members and their purchasing agents who have been following the activities of the Institute's Committee on Purchasing Practice will be interested in attending an open meeting of that Committee on Friday morning, just prior to the meeting of the Purchasing Section in the afternoon. At this meeting, the Committee will pass on various proposals made to the Institute Equipment and Supply Company. This will give packers an opportunity to understand more fully the function of the Com-

mittee and its constant endeavor to obtain advantageous money saving price arrangements for member companies.

At the Monday morning session of the convention Oscar G. Mayer, president of the Institute, will deliver the annual President's address. John T. Agar, Treasurer, and W. W. Woods, Executive Vice President, will report in their official capacities. Gold and Silver jubilee buttons will be presented to employes who have seen long service in the packing industry and there will be other events of interest.

CONVENTION AT THE DRAKE.

The Drake hotel, one of Chicago's finest, again has been chosen for Institute convention headquarters. Its spacious meeting halls and comfortable, well-appointed guest rooms make the Drake an ideal choice for the occasion. All sectional meetings and convention sessions, and several of the entertainment features will be held there.

Institute members are urged to send in their requests for reservations direct to the Drake Hotel as soon as possible, and by October 14 at the latest. Early reservations will assure the maximum of convenience for everyone.

The following accommodations are now available; rooms will be assigned in the order that the requests are received:

Single rooms with bath at $5.00 to $8.00 per day.

Small double rooms with bath and double beds at $6.00 and $7.00 per day, per room.

Larger double rooms with bath and twin beds at $8.00, $10.00, $12.00, and $14.00 per day, per room.

Address all correspondence to The Drake Hotel Company, Lake Shore Drive and Upper Michigan Blvd., Chicago.

CORN BELT PACKERS MEET.

Twenty-five packers from the Corn Belt district passed two constructive days featured by serious business—and very serious golf—at the meeting of the Institute's Iowa-Minnesota-Iowa region which was held in Austin, Minn., on Tuesday and Wednesday, Sept. 21 and 22.

The George A. Hormel & Company was host to the meeting, and all packers present were guests of the company on Tuesday at three bountiful meals in local hotels, and at the Austin Country Club, and were guests at the Country Club for a full day of golf on Wednesday. In addition, Mr. George Hormel conducted the entire party for a trip through the Hormel plant.

C. M. Aldrich Presided.

At the meeting the first speaker on the formal program was Oscar G. Mayer, President of the Institute, who told of the services which the Institute is extending to its member companies.

George A. Hormel gave an interesting account of his experience in the packing industry, and of the progress which the packing industry has made during his career in the industry.

The services of the Institute's Department of Waste Elimination and Live Stock were explained by H. R. Davison, Director of that department.

Following these talks the meeting discussed current business. Among the important recommendations made was one proposing conferences between live stock organizations and packers for the purpose of discussing mutual problems.

(Continued on page 46.)

Order Extra Copies Now

Packers' Convention Number

This issue dated October 30, 1926, will contain the only complete and official report of the Annual Convention of the Institute of American Meat Packers, to be held at the Drake Hotel, Chicago, Ill., October 22-27, 1926.

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CONVENTION ENTERTAINMENT.

Particular efforts will be made to assure an enjoyable time for the ladies at the Institute's 1926 convention. On behalf of the several chairmen in charge of entertainment activities, President Mayer has urged all packers to tell their wives and daughters about the attractive events which have been arranged.

The Sunday Concert.

The festivities begin on Sunday, when packers and their ladies and friends are arriving, and the annual "get together" at the Drake Hotel headquarters is in progress. A feature of Sunday afternoon will be a concert at the Drake, the program this year to be especially attractive.

A special committee is arranging this music, as well as the music and entertainment for the ladies' dinner on Monday evening and for the men's banquet on Wednesday evening.

Ladies' Dinner a Feature.

Foremost among the entertainment features for the ladies will be the dinner, with dancing and entertainment, which will be held Monday night, October 25, in the ballroom of the Drake Hotel.

Mr. Lester Armour, general chairman of the Committee on Entertainment, with the assistance of Mrs. R. H. Gifford, chairman of the section on Ladies' Entertainment, is taking personal charge of the arrangements for this event, and is planning a party which will be appropriately lively and decorous. Elaborate decorations will add to the color of the affair. Invitations will be extended to members and associate members and the ladies of their immediate families, and to guests of the convention.



MRS. R. H. GIFFORD
Chairman Ladies' Committee.

The Ladies' Committee, under Mrs. R. H. Gifford, is arranging plans which will assure the ladies a good time for every minute of their stay in Chicago, and yet leave plenty of open time for shopping and other attractions. The theater party for the ladies on Wednesday evening, while the men are at their banquet, will be an attraction as usual, one of the big successes of the theatrical season being selected for that purpose.



DRAKE HOTEL, CHICAGO, WHERE CONVENTION WILL BE HELD.

Pork Production in the World War

Part Played by American Packer and Producer in Feeding World Both During War and Afterward

IV—Fixing a Hog Price

Allied Buyers Refuse Price based on 14 to 1 Corn-Hog Ratio—Packers Agree to Maintain 13 to 1 Ratio—Price Guaranty Not Backed by Money—Food Administration Policy.

This is the fourth in a series of reviews of the book on "American Pork Production in the World War," by Dr. Frank M. Surface, who was economic adviser to the Federal Food Administration. (A. W. Shaw Co., Chicago & New York.)

For the first time the inside history is told of the part played by the meat packer and the meat producer in the world war and the times that followed it.

Documents and correspondence never before made public are taken up in this story, and some interesting incidents and comments made known.

THE NATIONAL PROVISIONER has the serial rights to the republication of this book, and these reviews will appear from week to week until the entire story has been told.

As pointed out previously, the report of the committee of producers, appointed by Mr. Hoover to investigate the cost of raising hogs, recommended a minimum price of $16.00 per hundred at Chicago, and that a ratio to the price of corn be immediately established.

To stimulate production 15 per cent above normal the committee believed would require a hog price equivalent to 14.3 bushels of No. 2 corn at Chicago. This represented an increase of more than 112 per cent in the current price.

The author continues:

Packers Agree to 13 to 1 Ratio.

The Food Administration gave careful consideration to this report. It was desirable to secure not only a return to normal in hog production but also an increase above this level, if possible. However, further consultation with the Allied buyers indicated that it would be physically impossible to attempt as wide a margin as 14 bushels of corn to 100 pounds of live hog.

The Allied buyers were unwilling to make any guaranty which would extend beyond the purchase of a definite quantity of pork products. Without a definite guaranty backed by money from either the United States or the Allied treasuries it was not possible to maintain such a stimulative ratio for any long period of time.

The packers were finally persuaded to attempt to maintain a price which would approximate a 13-to-1 ratio. It was felt that in reversing the adverse ratio of 8 to 1 then ruling to a ratio of undoubted profit, the primary difficulty of decreasing production would be overcome and a direct stimulus to production would be given. This ratio of 13 to 1 was to be used simply as a guide, and was to be based on the farm price of corn in the leading corn and hog states and the Chicago price for the average of packers' droves of hogs.

Food Administration Policy.

Based on the results of these conferences a statement was issued, at Mr. Hoover's direction, by Joseph P. Cotton, Chief of the United States Food Administration Meat Division, which formulated the basis of the Food Administration policy toward hog prices during the succeeding months. This statement, issued on November 3, 1917, was as follows:

"The main purposes of the Food Administration as to hogs are four: To see that the producer at all times can count on a fair price for his hogs so that it will be profitable to him; to see that the farmer increases the number of hogs bred; to limit the profits of the packer and the middleman; and to eliminate speculation.

"All these purposes are necessary because we must have more hogs, so that the ultimate consumer shall at all times get an adequate supply of hogs at the lowest feasible price.

"We shall establish rigid control of the packer. Fair prices to the farmer for his hogs, we believe, will be brought about by the full control which the Food Administration has over the buying of the Allies, our Army and Navy, the Red Cross, the Belgian Relief, and the neutrals, which together constitute a considerable factor in the market.

To Check Break in Hog Market.

"The first step is to stop the sudden break in prices paid for hogs at the central markets. These prices must become stable so that the farmer knows where he stands, and will feel justified in increasing hogs for next winter. The prices so far as we can affect them will not go below a minimum of about $15.50 per hundredweight for the average of the packers' droves on the Chicago market until further notice.

"We have had, and shall have, the advice of a board composed of practical hog growers and experts. That board advises that the best yardstick to measure the cost of production of the hog is the cost of corn. The board further advises that the ratio of corn price to hog price on the average over a series of years has been about 12 to 1 (or a little less).

"In the past, when the ratio has gone lower than 12 to 1, the stock of hogs in the country has decreased. When it was higher than 12, the hogs have increased. That board has given its judgment that to bring the stock of hogs back to normal under present conditions the ratio should be about 13. Therefore, as to the hogs farrowed next spring, we will try to stabilize the price so that the farmer can count on getting, for each 100 pounds of hog ready for market, 13 times the average cost per bushel of the corn fed into the hogs.

"Let there be no misunderstanding of this statement. It is not a guaranty backed by money. It is not a promise by the packers. It is a statement of the intention and policy of the Food Administration which means to do justice to the farmer."

Farmer Got 100 Per Cent More.

The minimum price of $15.50 for the average of packers' droves as announced by the Food Administration was roughly equivalent to the price of $16 per hundred for good to select butcher hogs as recommended by the committee on the cost of production. As pointed out, this price represented a relatively high premium to the farmer over pre-war—an increase of more than 100 per cent, which was considerably greater than the rise in the general level of prices at that time.

The announcement of a policy by the Food Administration relative to hog prices was the first step in the solution of the problem of increased pork supplies. But the mere announcement of a policy was not sufficient.

The question was, did the Administration have the power to maintain that policy, and how was it to be done? Grave doubts had been expressed, both as to the advisability and the practicability of such measures.

In a letter to Mr. Hoover, dated October 26, 1917, the Secretary of Agriculture stated that in the opinion of officers of that Department it would be unwise to take such action. Among the reasons assigned were:

(1) The difficulty of determining a

Steps in the Story

Action taken to increase hog production in the early years of the War.

Voluntary agreements between packers, Food Administration and buyers of pork products.

Packers' margins controlled, license regulations, and methods of limiting packers' profits.

Efforts made to secure an adequate supply of hogs at the lowest feasible price.

Control of buying guaranteed an outlet to packer and a profit for the producer.

Cost of producing hogs determined.

Production increased and hog prices maintained.

Difficulties encountered in price control.

The Armistice and the plan to open world markets to pork products.

Crisis in the American pork market.

Attempts to dispose of surplus pork.

Opposition by French to opening of blockade so that pork products could enter enemy and neutral countries.

How the German market was finally opened for American pork.

World-wide speculation, due in part to long-continued blockade of Europe.

Pork for the liberated countries.

Demand for removal of government control of the meat industry made by trade bodies.

Price stabilization and its advantage to hog producers.

What American food meant to Europe in 1919.

proper relation between the price of corn and that of hogs;

(2) The fact that in some sections hogs were grown principally on other feeds than corn;

(3) That the close interdependence between hogs, beef cattle, sheep, and other meat animals made it impracticable to attempt to regulate hog prices independently of the prices of other animals.

Must Meet Demand for Fats.

Mr. Hoover was undaunted by these suggestions of possible disaster. He must, in some way, meet the serious situation in regard to fat supplies, and he realized that if some action were not taken it might mean serious consequences in the whole war. He had seen the results of an undersupply of fats upon the health and morale of the people in Belgium, and he knew how essential it was to maintain at least the minimum ration.

Under such conditions, some chances must be taken, and Mr. Hoover had abiding confidence in the integrity and patriotism of the great bulk of American farmers and business men. He had the courage to undertake a project that might possibly fail, and which, as we shall see, brought infinite worry and anxiety.

There were times when it almost seemed that the predictions of its opponents were to come true. But these were tided over, and its final accomplishment contributed in no small way to the successful outcome of the war.

Arrangements with APEC and American buying organizations to submit their orders for pork products through Food Administration for allotment to packers participating in export trade; Food Administration contact with packers through the Packers' Committee, and establishment of Division of Coordination of Purchase in the Food Administration will be covered in the next installment.

Packing Wages Higher and Hours Shorter

Packinghouse labor worked fewer hours and received more pay in 1925 than in 1917, according to a survey made by the Bureau of Labor Statistics of the U. S. Department of Labor, and recently reported upon.

The survey, according to the department's statement, covers every operation in the slaughtering and meat-packing industry, beginning with the purchase of live cattle, hogs and sheep at various stockyards in the centers where the packing plants are located, including all operations and every process necessary to convert the animals into the various meat products and by-products, and ending with the loading of the finished products into delivery trucks and refrigerator cars for distribution to retailers and branch sales houses of the large packers.

Wages Higher in 1925.

The average rate of wages per hour for men included in the studies was 27.1c in 1917 and 49.7c in 1925. For all women, the average rate of wages per hour was 17.9c in 1917 and 34.7c in 1925.

The average full time hours per week of men in all occupations and departments combined were 48.4 in 1921 and 50.2 in 1925. For women, the hours were 48.3 in 1921 and 49.4 in 1925.

The 10-hour day in 1917 was reduced to an approximate 8-hour day in 1918. In July, 1922, however, the 9-hour day and 54-hour week were put in force by many plants. This affected the average full-time hours of all employes combined shown in this statement.

The nominal hours of the 83 plants covered in 1917 as fixed by time of beginning and quitting work were 60 per week in 73 plants, 55 in 4 plants and from 52½ to 57½ per week in 6 plants.

Guaranteeing Employes' Wages.

Of the 86 plants covered in the 1925 study, the employes in a few of the important occupations in 3 plants and in a few of the important departments in 9 plants, and all of the employes of 43 plants have by agreement or promise, the assurance of pay for a specified number of hours per day or week.

This assures these employes pay at their regular rate for the specified number of hours whenever the hours of work are less than the guaranteed hours of pay.

To be entitled to pay it is necessary for the employe to report for duty and work all the hours of operation on each day or in each week. The guaranty by 51 plants is 40 hours per week. A few of these guarantee 6 2/3 hours' pay for each day the employe reports for duty and does any work.

One plant guarantees 30 hours, one 45, one 48, and one 57¾ hours per week. There is no guaranty, however, in 31 of the 86 plants included in the study.

How Overtime Is Handled.

Overtime is generally understood to mean any time worked by employes on any regular workday or in any full week in excess of the regular or customary full-time hours per day or per week as determined by the regular time of beginning work on each day, minus the regular time taken for lunch.

Many (38) of the plants in this industry covered in 1925 report that the overtime rate of time and a half begins not with the completion of the regular hours per day or week but after the completion of a fixed number of hours. Thus, for instance, 14 plants whose full-time hours are 8 per day and 48 per week, pay extra for overtime only after 10 hours per day or 54 hours per week.

Fourteen plants pay time and a half for all overtime while 34 plants pay only the regular rate.

Very Little Sunday Work.

In this industry work on Sundays and holidays is limited to a very small per cent of the employes of a plant and usually to only a small per cent of the mechanics in the maintenance and repair department who repair buildings and equipment. Work on holidays is not frequent.

Provision is made for payment of double the regular rate for this work by 21 plants, of 1½ times the regular rate by 32 plants, and for payment of the regular rate by 33 plants.

VALIDITY OF PACKER DECREE.

Validity of the consent decree entered into between Armour & Company, Swift & Company, Morris & Company, Wilson & Company, the Cudahy Packing Company, and the government on February 27, 1920, is defended by the Department of Justice in a brief just filed in the Court of Appeals for the District of Columbia.

In connection with this case Attorney General Sargent on September 17 issued a statement in which he said "a serious situation is created if defendants can repudiate decrees which they themselves have signed," and all such decrees "might be seriously endangered if, after the lapse of years and the loss of evidence upon which the suits were based," the government were compelled to defend the merits of such decrees.

The Government's brief is in answer to the motion of the packers to the same court to have the decree vacated and declared null and void after a similar motion had been denied on May 1, 1925, by the Supreme Court of the District of Columbia.

MEAT IMPORTS BARRED.

Importations of all fresh or frozen beef, veal, mutton, lamb or pork into the United States from regions throughout the world where riderpest or foot-and-mouth disease exists, is prohibited after January 1, 1927, by an order issued by the Secretary of Agriculture.

The importation of live animals from such countries has long been prohibited, but the present order includes meats as well, with the exception of canned or cured meats.

Practically all European countries except Norway will be affected, but the amount of meat imported from these countries is exceedingly small. Argentina will be most seriously affected, as foot-and-mouth disease is known to exist in that country as well as in Brazil, Uruguay and Paraguay.

According to officials of the Bureau of Animal Industry, infection has been spread to live animals that had consumed garbage containing scraps of affected fresh and frozen meat.

SWENSON EVAPORATORS-

The Recognized Standard for Animal By-Product Liquors

Swenson Evaporator Company (Subsidiary of Whiting Corporation) **HARVEY, ILL. (Chicago Suburb)**

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Loss From Damaged Hams

Careless practices on the part of farmers in hog production often result in serious loss to the packer. Many times the sources of this loss are not evident at the time the hogs are bought, so that the loss must be pocketed with the hope that it will not soon be repeated.

One loss is the condemnation of one or both hams because they contain infected tissues resulting from the careless and insanitary castration of pigs. The ham is one of the most valuable cuts from the hog, and condemnations of this cut result in serious loss.

Attention has been called to this situation by the U. S. Department of Agriculture, indicating that if proper though simple methods be used the trouble would be avoided.

Where packers have been suffering loss from this cause, it would be well to locate the section from which the hogs come and do some missionary work among the producers. The following information presented by experts of the U. S. Bureau of Animal Industry could well be broadcasted in sections from which this source of loss has been frequent:

Among the principal causes of the trouble are the use of dirty knives, failure to clean the area of operation, and turning the pigs into insanitary pens or feed lots immediately after the operation. Under such conditions many of the wounds are liable to become infected, finally resulting in damage to the hams.

While it is not practical under farm conditions to go to extremes in sanitation, much of the damage may be avoided by the following reasonable precautions: The area of operation should first be thoroughly cleaned by washing with soap and water. The operator should wash his hands in a disinfectant, and the knife should be sterilized with boiling water or a disinfectant before it is used.

Immediately following the operation the wounds should be smeared with pine tar as a protection against dirt and flies. The tar should be heated to the boiling point and allowed to cool before it is used. Then the pigs should be turned into a clean pasture lot, free from mud wallows or confined to pens that have been especially prepared by cleaning and scrubbing with a disinfectant.

Clean straw bedding should be provided daily for at least five days following the operation, and this should be sprayed with a disinfectant before it is used. A 3 per cent solution of liquor cresolis compositus is a suitable disinfectant for scrubbing the pens and spraying the straw.

If these simple precautions are followed, much of the present loss from death of pigs following castration, as well as the loss from damaged hams, may be avoided.

The result in trying to educate producers on this point should be worth the effort of any packer in saving product.

The Fortunes of War

Many hog producers and some packers failed to understand the disaster which befell the pork market after the close of the war.

In commenting on the recently-published book, "American Pork Production in the World War" (now running serially in THE NATIONAL PROVISIONER), a Western livestock daily feels that the whole story is not told. Commenting on this situation, this paper says:

"When the war was over and deflation came, thousands of producers were financially ruined, and several of the strongest packers forced into bankruptcy. This may have been the natural and inevitable consequence of overstimulation in livestock production and meat packing, but it was certainly a shabby reward for patriotism and efficiency."

Evidently the author of this comment failed to read the whole story. The book details the untiring efforts of the Food Administrator to fulfill his country's duty to the American hog producer. This was an impossible task when the buyers of product abroad pledged to support his program of increased hog production failed through force of economic conditions to live up to their promises.

If they had been willing to permit the sale of American pork products to neutral countries for re-export to the released states and former enemy countries the situation would have been relieved. But permission to use this outlet was refused, resulting in a disaster in the live hog and pork market in this country, which no man regardless of his power could control or relieve.

It may have been "a shabby reward for patriotism and efficiency," but so may it be said that the healthy young man with nothing but bright prospects ahead for the future casts them all aside to serve his country, and comes out of the war a hopeless invalid or a cripple. That, too, is a shabby reward, but it is accepted as the fortune of war.

Does not the same apply to agriculture and industry? Their loss was a money loss which could no more have been avoided than could have death and disaster in war.

It was the farmers' and the packers' contribution to the war. It is difficult to believe that anyone would have wished to capitalize on the needs of the soldiers in the field. Surely the responsibility for economic loss should not be laid at the door of one man who gave his whole effort to the end that the armies—and later the starving people of Europe—might be fed.

PRACTICAL POINTS FOR THE TRADE

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Pigs' Feet Souse

An Eastern subscriber asks for instructions for making pigs' feet souse. He says:

Editor The National Provisioner:

We have never made souse, but we get requests for it from our trade. Many of our customers say they will want this product, especially as the cold weather comes on. We want to use pigs' feet in making souse. Can you give us instructions?

Is any other product used for souse besides pigs' feet? If so, what?

Pigs' feet are recommended for making a high-grade souse. Nothing but pickled front pigs' feet should be used. The pickled front feet must be cooked at a boiling point until they are absolutely tender and so that the bones can be removed easily.

After the feet have been cooked and boned—and this should be done while they are hot—the boneless meat should be chopped by hand, cut coarse with a large knife, and placed in a clean receptacle.

During the cooking of the feet save the liquid. When the feet are removed from the cook kettle skim the cooking water, removing all grease from the top, then turn on the steam again and allow to boil for one hour. Strain through cheese cloth when removing from the kettle.

Then add about 50 per cent of this liquid and 50 per cent of gelatine solution, using just enough vinegar to give it a mild flavor. Mix the chopped coarse boneless pigs' feet with this liquid, adding about 6 oz. of pepper to each 100 lbs. of meat.

Then put in cooler and allow to cool off for about one hour, at a temperature of 36 to 40 degrees. Then fill this product into tins or crocks, as desired.

Pickling Pigs' Feet.

The following method is recommended in pickling pigs' feet:

After the feet have been thoroughly cleaned, the toes pulled, and scalded and shaved they should be put in ice water at about 45 degs. or less.

The feet should then be drained and transferred to the cellar, spread on racks in one layer over night, at a temperature of 32 to 36 degs. Then place in vats and cover with 80 deg. pickle. Add 1 lb. 10 oz. of double refined nitrate of soda or 2 lbs. of saltpeter to each 800 lbs. of feet. Hold in pickle not less than 8 days and not over 20 days. They are then ready to cook.

If frozen feet are used, they are ready for cooking at 15 days.

Before cooking the cured feet, cut the skin with a sharp knife for the full length of the foot, on a straight line from between toes to shank. If the skin is cut as described, it will be free from breaks.

Another Souse Formula.

Following is another formula and method of handling a good grade of souse:

Meats:

50 lbs. pickled pig snouts.
20 lbs. pickled pig skins.
20 lbs. dry-cured beef trimmings.
10 lbs. tripe.

100 lbs.

Seasoning:

8 oz. white pepper.
8 lbs. vinegar, 45 or 90 grain.
30 lbs. jelly water.

Cooking the Meats.—Cook the pig snouts and skins together for about two hours at boiling point in a steam-jacketed kettle. After being cooked, remove from the kettle, but allow the liquid to remain in it.

It is advisable to cook the meats in cooking nets, so that they may be easily removed when cooked. Then skim grease off top of meat liquid, and turn on steam and boil the liquid for about one hour, which will give it a strong consistency.

Cook the dry-cured beef trimmings for about one hour, depending on their size, in an ordinary cooking vat at boiling temperature.

Cook the tripe for about 2½ hours at boiling temperature in an ordinary cooking vat.

The steam-jacketed kettle should be elevated from the floor, so that the liquid may be drawn into a clean receptacle. Place three or four thicknesses of cheese cloth over the valve, so as to strain the liquid coming from the steam-jacketed kettle into the receptacle. To obtain a transparent color it is well to strain through cheese cloth two or three times.

Mixing.—Pig snouts may be chopped by hand, or machine ground through 1-inch plate of hasher.

Dry cured beef trimmings and tripe should be ground through ¼-inch plate of hasher.

Skins are to be ground through ⅛-inch plate of hasher.

Then put the ground meats in the mixing truck, adding vinegar, pepper and meat liquid, and mix thoroughly in the truck with CLEAN meat shovels. When thoroughly mixed, place the mixture in a cooler at a temperature of from 36° to 40°, and allow it to remain there in the truck for about 1½ hours.

During this period the grease will rise to the top of the mixture, and it is a good practice to skim off the grease from the top of the mixture about three times during the 1½ hour period that the mixture remains in the truck.

Preparing for Market.—Then fill in pans or crocks, as desired, and allow to remain in the cooler for about 24 hours to thoroughly chill.

After the product is thoroughly chilled, remove it from the pans or crocks.

If filled in tins you may have a monogram on the bottom of the tin, which will show the firm name when the product is removed from the tin. It is customary to wrap in printed parchment paper.

You can place about three slices of lemon in the bottom of each tin, one piece in each end and at the center, which will appear with the monogram on top of the meat when removed from the tins. This makes the product look attractive on the display counter in the meat market.

Variations in Flavor.—There are various flavors for souse, and in some territories the onion flavor is desired. If this is the case in your territory, add one pound of peeled onion to each 100 lbs. of meat.

Souse, Scrapple, Head Cheese

Three popular standbys of the packer and sausagemaker are souse or sulze, head cheese and scrapple.

If properly made they meet a ready sale in season, and provide a good outlet for your edible by-products.

Complete directions for preparing each of these have been prepared by THE NATIONAL PROVISIONER, and may be had *by subscribers* by sending in the attached coupon, together with a 2 cent stamp for each one desired.

The National Provisioner,
Old Colony Bldg., Chicago, Ill.
Please send me directions for making souse, scrapple, head cheese.

(Cross out ones not wanted.)

Name .....

Street .....

City .....

Enclosed find stamps.

Bologna Cooking Schedule

How long should bologna be cooked? This is the inquiry of a Northern provision dealer. He says:

Editor The National Provisioner:

How long do you cook bologna? At what temperature should it be cooked?

The cooking schedule for bologna depends upon the container used for the bologna meat. The most satisfactory temperature for cooking bologna is 160 degs. F.

The following schedule is satisfactory for the different kinds of bologna:

Round bologna, 25 to 30 minutes, at 160 degs. F.

Long bologna, 35 to 40 minutes, at 160 degs. F.

Weasand bologna, 40 to 45 minutes, at 160 degs. F.

Bologna in beef bungs, 2 to 3 hours, at 160 degs. F.

The variation in time shown is due to the difference in size of the container used for this product.

A SURPRISE VEAL DISH.

The following method of preparing veal makes it both look and taste like oysters:

Cut veal from the leg into pieces the size of oysters. Season with salt, pepper, and a little mace. Dip in egg, then in cracker crumbs and fry. It may be eaten with tomato sauce.

Do you use this page to get your questions answered?

Country Pork Sausage

A small sausagemaker in the far West wants to know the formula for what is commonly known as "country style pork" sausage. He says:

Editor The National Provisioner:

We have your recipe and methods of handling pure pork sausage, but there is sold in this section a product known as "country style pork" sausage. Can you give us the formula for this?

The following meats and seasoning are suggested for this kind of sausage:

80 lbs. strictly fresh pork trimmings, 85% lean and 15% fat.
20 lbs. fresh boneless beef.

Spices and seasoning:

2 lbs. 8 oz. salt
10 oz. ground white pepper
4 oz. granulated sugar
1 oz. ground nutmeg
½ oz. ground ginger
2 oz. nitrate of soda or saltpeter.

Fancy Cure for Jowl Butts

If jowl butts can be made into "bacon squares" they bring a much better return than if given a dry salt cure. When hogs are high, it is especially desirable to get the best return possible for every piece of meat. With this in mind, an Eastern packer asks how to prepare this cut for bacon. He says:

Editor The National Provisioner:

I want to use as many jowl butts for bacon squares as I can, but I do not know the right cure for them. The outlet for dry salt meats is none too good in this territory, and I would like to make a good bacon square. Any help you can give me will be much appreciated.

The following is a good cure for jowls trimmed for bacon:

For each 300 lbs. of green meat use—
12 lbs. fine salt, granulated
3¾ lbs. granulated sugar
¾ lb. saltpeter or nitrate of soda.

First, determine the green meat capacity of the curing box to be used for this purpose, then weigh off the curing materials in proper proportion for each box and mix very thoroughly. This is very desirable if good results are to be secured.

If possible, use the kind of curing boxes that are used for curing fancy bacon, but if this is not practical, curing vats or tierces can be used.

The curing boxes should be packed in the same place the curing is done, as it is poor practise to move the boxes and lose the curing pickle. The curing box should be lined with packers' waxed paper.

Before packing the first layer, a little of the curing mixture should be sprinkled in the bottom of the box. All surfaces of each jowl should be rubbed carefully with the curing mixture and then packed tightly into the box, face up.

An even distribution of the mixture should be made throughout the box, so that there will be just enough left over to cover the top layer.

If the jowls are cured in tierces instead of boxes, the tierces should be packed as tightly as possible, and then headed up in order to exclude air.

Dry cure jowls should be ready for smoking at 20 days of age.

Operating Pointers

For the Superintendent, the Engineer and the Master Mechanic

TEN YEARS OF IDLENESS.

By W. F. Schaphorst.

A certain hard-working owner of a plant who knows all the ins and outs of every department of his business insists on taking a hand in practically everything. This ambitious habit sometimes leads to amusing occurrences. Perhaps it would be better to say that it leads to amusing non-occurrences.

For example, a number of years ago this man purchased a new machine. I will not name the machine because readers might guess who he is, and it may be that he would not care to get this kind of publicity.

The superintendent wanted to start the machine immediately as soon as received, but the ambitious owner said, "No, wait awhile. I am busy at the inventory now." A month later the superintendent brought the fact to the attention of the owner that the machine was still idle, and the owner said, "That's right. We'll have to get it started soon, but I'm busy right now—at so and so."

The superintendent brought the machine to the owner's attention a number of times, and the same thing happened so regularly that the "supe" after a while was content to let the matter drag and nothing was said or done.

Some years later a new superintendent came upon the scene. He was there but a short time when he approached the owner and said, "I need that machine. Let's get it started."

Even then, however, the owner put off the new man. In fact, he put him off several times.

But the new man was more persistent than the first one, and proceeded to persistently "nag" the owner until finally, in desperation, the owner got busy and put the machine into operation with his own hands.

That was what he wanted to do all the time. The only reason for the postponement was that he wanted to get it started "with his own hands." The machine has been operating constantly and with perfect satisfaction ever since. The superintendent could have started it, but the owner wouldn't allow him to do so.

Buying and Testing Sausage Casings

How many pounds of sausage meat do you lose a week through defective casings?

Do you know how to buy casings?

And when they arrive, do you know how to test them?

Full directions and practical hints on buying and testing sheep, hog and beef casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name .....

Street .....

City .....

Enclosed find 2-cent stamp.

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS.

D. E. Nebergall Meat Co., Albany, Ore. For hams, bacon, lard, picnics and fat backs. Trade Mark: **PRIDOWEST.**

PRIDOWEST

Application serial No. 232,413. Claims use since June 1, 1922.

Texarkana Cotton Oil Co., Texarkana, Ark. For cottonseed meal and cottonseed hulls. Trade Mark: **STEER.** Application serial No. 221,216. Claims use since Sept. 6, 1925.

Alberto Vales Company, New Orleans, La. For pure lard. Trade Mark: **LAS FLORES.** Application serial No. 235,239. Claims use since June 25, 1926.

E. W. D. Doctor, St. Louis, Mo. For beefsteaks consisting of crosscut slices of beef tenderloin from which the skin, fat and sinews have been removed, after which strips of bacon are wrapped around the edges and fastened with a skewer. Trade Mark: **CENTURY.** Application serial No. 199,350. Claims use since Feb. 1. 1922.

HANDLING HARD ACCOUNTS.

Waste in handling difficult accounts costs American business men nearly a billion dollars a year, says J. H. Tregoe, executive manager of the National Association of Credit Men.

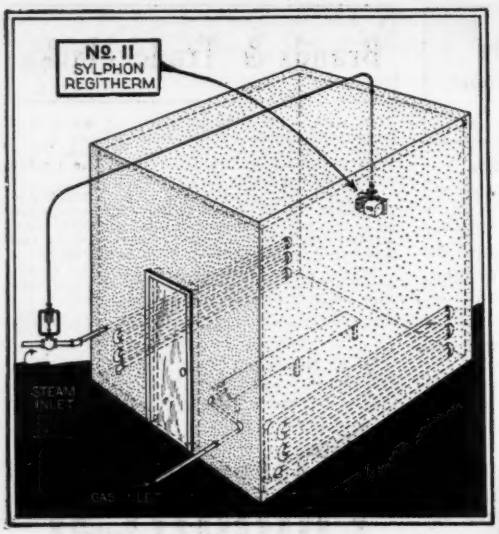
"It is my belief," Mr. Tregoe says, "that a great deal of cost is nothing more than waste through unintelligent methods in handling difficult and involved accounts.

"We should look with amazement at a concern that turned its merchandise over to anyone to be sold at any price. Yet there are hundreds of concerns that never follow up or control their accounts with the same expert care that usually characterizes the sales department."

Sales organizations watch with a vigilant eye the selling records of their customers, yet the financial departments of these same concerns often fail to give proper consideration to accounts which are difficult to collect, and thereby obviate losses and wasteful liquidations. Adjustments and liquidations are too frequently carried out without credit managers' guidance.

"Thousands of accounts of people personally unknown to firms are handled every year," Mr. Tregoe said, "and it is therefore natural that unwarranted liberty is taken, unwise processes resorted to and the vital interests of both creditor and debtor disregarded.

"Combinations of minor costs have played more havoc with our abilities to keep operating costs within reasonable control than what we are accustomed to call major causes. When an account is placed on a ledger, an obligation then rests in the concern to have that account redeem itself in full, or, if disaster occurs, to have the shrinkage just as slight as human efforts can make it."



No. 11 Sylphon Regitherm installed to control smokehouse at uniform temperature.

Automatic Temperature Control Will Surely Pay In Your Smokehouse

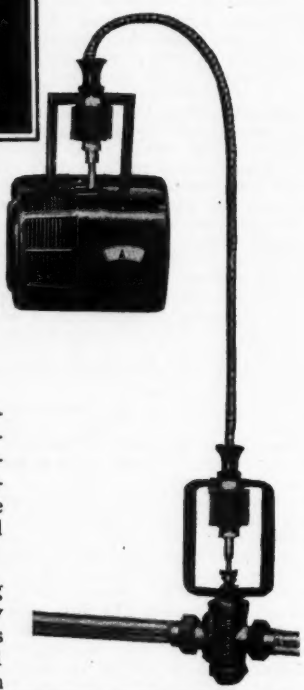
Proper color, good flavor and the production of firm meats without excessive shrinkage—all depend on the control of smokehouse temperatures. If you figure a shrinkage loss of only 1 per cent, due to excessive temperature, you can appreciate what hand control of temperature may be costing you.

Wherever steam is used as the heating medium, you can be sure of automatically maintaining the temperature which insures satisfactory results. A Sylphon No. 11 Regitherm installed to control the steam flow to the heating coils in response to changes in the temperature in the smokehouse will enable you to maintain 120 to 125° F. for the first five hours and then to change it to 110° F. and hold it there for the balance of the smoking period.

No Trouble to Install

A Sylphon Regitherm is easily installed by any competent mechanic, and once in place requires no operating experience. The temperature set is maintained automatically as long as you require it. By moving the hand on the dial adjustment of temperature is easily made when desired.

Ask for bulletin NPT 110 which covers many individual applications of Sylphon Temperature Regulators.



Sylphon No. 11 Regitherm for the automatic control of the temperature of air or gases.

Sylphon

Sylphon Temperature Regulators all contain the well-known Sylphon Bellows—the most sensitive, durable, flexible and accurate temperature control unit known.



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CURRENT LARD STATISTICS.

Lard produced, consumed and stocks on hand, including both domestic consumption and exports for the first 8 months of 1926, are reported as follows:

LARD PRODUCED, CONSUMED AND STOCKS ON HAND.

(A) (1) PRODUCED.

	1926. Pounds.	1925. Pounds.
January	162,314,000	194,189,000
February	126,905,000	161,697,000
March	138,567,000	115,016,000
April	126,385,000	113,277,000
May	117,241,000	109,183,000
June	122,885,000	124,507,000
July	133,702,000	118,969,000
August	113,863,000	90,421,000
Total	1,041,862,000	1,027,259,000

CONSUMED.

(B) (2) Exports.

January	78,795,905	80,545,775
February	66,598,654	61,475,724
March	65,988,543	64,250,355
April	64,919,299	46,017,919
May	59,866,739	72,407,593
June	57,613,915	61,191,608
July	47,122,562	51,644,747
August	Not available	47,585,329
Total	Not available	485,119,050

(C) Domestic.

January	61,809,095	61,988,225
February	48,348,346	60,998,276
March	55,615,457	52,510,645
April	56,208,701	65,942,081
May	48,915,261	49,979,407
June	51,568,085	55,691,392
July	53,534,438	67,319,253
August	Not available	74,035,671
Total	Not available	488,464,950

TOTAL.

January	140,605,000	142,534,000
February	114,947,000	122,474,000
March	121,604,000	116,761,000
April	121,128,000	111,960,000
May	108,782,000	122,387,000
June	109,182,000	116,883,000
July	100,657,000	118,964,000
August	116,612,000	121,621,000
Total	933,517,000	973,584,000

(D) STOCKS HELD END OF MONTH.

On hand beginning year.	42,478,000	61,049,000
January	64,187,000	112,704,000
February	76,145,000	151,927,000
March	93,108,000	150,182,000
April	98,365,000	151,499,000
May	106,824,000	138,295,000
June	120,527,000	145,924,000
July	153,572,000	145,924,000
August	150,823,000	114,724,000

(A) Includes entire production, both neutral and other edible by federally inspected plants and also production, both neutral and other edible, by plants not federally inspected, except a few small ones, but does not include production on farms.

(B) Includes both neutral and other edible lard.

(C) Apparent consumption.

(D) Includes stocks held in cold storage plants and packing house plants only.

(1) Source:—Bureau of Agricultural Economics, U. S. Department of Agriculture.

(2) Source:—Bureau of Foreign and Domestic Commerce, U. S. Department of Commerce.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending September 16, 1926, with comparisons:

BUTCHER STEERS.

1,000-1,200 lbs.

Stock Yards:	Week ended Sept. 16.	Previous week.	Same week, 1925.
Toronto	$ 7.50	$ 7.90	$ 8.00
Montreal (W)	7.00	6.75	7.40
Montreal (E)	7.00	6.75	7.40
Winnipeg	6.25	6.25	6.50
Calgary	6.00	6.00	5.50
Edmonton	6.00	6.00	5.50

VEAL CALVES.

Toronto	$13.50	$14.00	$13.00
Montreal (W)	11.50	11.25	11.00
Montreal (E)	11.50	11.25	11.00
Winnipeg	9.00	9.00	7.00
Calgary	7.00	6.75	5.35
Edmonton	8.00	7.00	5.50

SELECT BACON HOGS.

Toronto	$13.98	$13.98	$14.53
Montreal (W)	13.50	13.00	13.65
Montreal (E)	13.50	13.00	13.65
Winnipeg	13.20	13.20	13.91
Calgary	14.02	13.58	13.47
Edmonton	14.02	13.75	13.45

GOOD LAMBS.

Toronto	$14.53	$13.50	$14.00
Montreal (W)	12.50	12.75	11.50
Montreal (E)	12.50	12.75	11.50
Winnipeg	11.00	12.00	12.50
Calgary	12.00	12.00	12.25
Edmonton	12.00	11.50	11.50

What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

New Low Levels—Liquidation Active—Hog Movement Liberal—Demand Indifferent.

The break in the provision market has carried prices to new low levels for the movement. Lard at the low point was down 3½ cents from the high of the season and at the low point there was very little evidence of any change in the general feeling regarding the market.

The decline in ribs has been about 4 cents from the high this season.

The low prices did not appear to stimulate a very large volume of trade, although there was evidence of somewhat more inquiry in a few directions, and a little better feeling developed with a little recovering in the market.

Cotton Oil Weakness a Factor.

The weakness in the oil market in New York was quite disconcerting. The nearby positions there broke very badly, showing losses from the high of the season of 5¾ cents on Sept. and about 4 cents on the October. Part of the decline, without question, was due to the fact of a readjustment between new and old crop oil, but it was such as to be quite disturbing to the consumptive demand for any kind of edible fat.

The hog movement has been of fair proportions but hog prices have been relatively steady. There has been some weakness in the market and the decline in products has been reflected moderately into the action of the hog market. The loss even at the low point of product was small.

The average price of hogs for the past week was $12.10, which was 35 cents a hundred better than the preceding week and only slightly lower than last year. The comparative strength of hogs compared with the position of the corn market is extremely important.

Hog-Corn Spread Wider.

The relation between hogs and corn is wider than it was at this time last year and unless the movement of hogs gains materially there appears to be only moderate evidence of a change. The live hog receipts last week at the leading points of 336,000 head were the same as last year. The only thing to be noted is the better weights which means a little larger total product.

The export interest in the market is slow. It is no slower than it has been right along, but there is no evidence of any improvement.

The export shipments for the past week were only 10,000,000 lbs. of lard against 22,700,000 lbs. last year and meats 11,000,000 lbs. against 14,400,000 lbs. The total export movement of lard since the first of the year, however, has been only 15,000,000 lbs. under a year ago up to the past week, and the past week's movement increased the deficit to 25,000,000 lbs.

In this period there has been a gain of 13,000,000 lbs. to the United Kingdom, a loss of 4,000,000 lbs. to Germany. There was a small gain to Netherlands but a loss of over 20,000,000 lbs. to other European countries. The total of hams and shoulders shows a decrease of about 60,000,000 lbs. this year and bacon a decrease of about 37,000,000 lbs.

The shipments of product from Chicago have been quite liberal of fresh meat, although the past week there was some decrease. The figures for the week are 35,500,000 lbs., a decrease of 5,200,000 lbs. from last year. Since the beginning of the season the total has been 1,460,000,000 lbs., an increase of 14,000,000 lbs. over last year.

Cured meats have increased 8,000,000 lbs., while lard shipments have decreased 27,000,000 lbs. The decrease in lard shipments was undoubtedly due to the decrease in the movement into Chicago together with the decrease in the Chicago packing.

Chicago packing this season to date has been 2,765,000 head against 2,813,000 and the total is the smallest in a number of years for the period. Extra weights of hogs minimized to some extent the loss in product, however, but the decrease of about 35,000,000 lbs. in the receipts together with larger stocks accounts for the difference in shipments.

The monthly stock statement in detail of all products in the United States in storage was quite interesting. Compared with last year there was a decrease in beef and a general increase in all kinds of hog meats excepting pickled pork.

There was an increase of 36,000,000 lbs. in lard. The figures compared with the five year average showed no importance except the gain in lard.

The details of the figures of product at the eastern points showed rather important totals at Boston and New York. Chicago held 28,000,000 lbs. of frozen pork out of 119,000,000 lbs. total; 20,000,000 lbs. of dry salt pork in cure out of 90,000,000 lbs.; 22,000,000 lbs. of cured dry salt pork out of 120,000,000 lbs.; 35,000,000 lbs.of pickled pork in cure out of 202,000,000 lbs.; 25,000,000 lbs. of cured pickled pork out of 126,000,000 lbs.; and 70,000,000 lbs. of lard out of 151,000,000 lbs.

The trade is watching pretty carefully the developments in the feed situation. The weather conditions have kept the corn crop green and late feed stuffs also green. The corn crop has made excellent progress towards maturity, however, and there seems to be quite a good deal of confidence that the arrival of a killing frost at an average date will find corn in a good many localities in safe condition, although reports for Iowa are not so reassuring.

PORK—Demand was quiet in the East with mess New York quoted at $37; family, $40; and fat backs, $30.50@32.50.

At Chicago mess was quotable at $33.

LARD — Demand was limited both domestic and export and the market was weak with middle western New York quoted at 14.80@14.90c; prime western, 14.90@15.00c; city, 14½c; refined Continent, 15¾c; South America, 16¼c; Brazil kegs, 17¾c; compound, 13¾@14c.

At Chicago regular lard in round lots quoted at September price, loose lard 40c under September and leaf lard 75c under September.

BEEF—Trade was slow but the market steady with mess New York quoted at $18@20; packet, $18@20; family, $21@23; extra India mess, $34@35; No. 1 canned corned beef, $3; No. 2, 8¼c; 6 lbs., $18.50; pickled tongues, $55@60, nominal.

The Trading Authority

Market prices based on actual transactions, and unbiased reports on the condition of the markets, are given each day by THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE.

Market prices and transactions on provisions, lard, sausage meats, tallows, greases, etc., at Chicago are given, together with Board of Trade prices, hog market information, etc. Export markets also are covered.

This service has become the recognized trading authority, and is used by packers, wholesalers, brokers and others as a basis for their prices, for settling claims, pricing inventories, etc.

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SEE PAGE 39 FOR LATER MARKETS.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Sept. 18, 1926, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada	Quarters of beef	378
Canada	Calf carcasses	100
Canada	Lamb carcasses	2,846
Canada	Hog carcasses	25
Canada	Pork tenderloins	880 lbs.
Canada	Smoked pork	8,808 lbs.
Canada	Sweet pickled beef	15,353 lbs.
Canada	Boneless bull beef	29,067 lbs.
Canada	Spareribs	324 lbs.
Canada	Beef cuts	10,165 lbs.
Germany	Smoked pork	1,886 lbs.
Germany	Loose sausage	200 lbs.
Germany	Cooked ham in tins	925 lbs.
S. America	Canned beef in tins	25,000 lbs.
S. America	Pork cuts	140,000 lbs.
S. America	Dried beef	7,480 lbs.
Italy	Loose sausage	19,290 lbs.
Italy	Smoked ham	4,064 lbs.
Holland	Sausage in tins	5,400 lbs.
Holland	Smoked ham	600 lbs.

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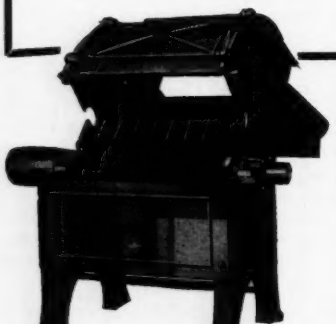
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EUROPEAN PROVISION CABLES.

There has been little alteration shown in the provision market at Hamburg during the past week, according to E. C. Squire, American Trade Commissioner, Hamburg, in his weekly cable to the U. S. Department of Commerce, except an increased amount of lard received. This amounted to 1,500 metric tons, or 700 tons more than last week.

At the 20 most important German markets the arrivals of pigs were several thousand less than for the same period last year, being 68,000 as compared with 73,000. The top Berlin price shows a slight decrease, 18.38 cents per pound as against 21.20 in 1925.

The Rotterdam market has weakened slightly since last week.

Liverpool, on account of a continued poor inland demand, suffers a somewhat weaker market also.

The total of pigs bought alive and dressed for bacon curing in Ireland was 20,000, compared with 22,000 for the same week last year.

The estimated Danish slaughterings for week ended September 17 were 59,000.

	STOCKS	DEMAND	PRICES Cents per lb.
Hamburg.			
Refined lard	Med.	Poor	@16.33
Fat backs	Med.	Poor	.....
Frozen livers	Med.	Avg.	@ 6.12
Extra oleo oil	Med.	Poor	@12.70
Extra oleo stock	Med.	Poor	12.02@11.80
Rotterdam.			
Ex. neutral lard	Lt.	Poor	@17.84
Extra oleo oil	Med.	Poor	@12.56
Prime oleo oil	Med.	Poor	@11.83
Extra oleo stock	Lt.	Poor	@12.01
Fat backs	Lt.	Poor	.....
Refined lard	Lt.	Poor	@16.29
Extra premier jus	Hvy.	Avg.	@10.01
Prime premier jus	Med.	Avg.	.....
Antwerp.			
Refined lard	Lt.	Poor	15.99@16.33
Picnics	.....		
Liverpool.			
Hams, AC, light	Med.	Poor	28.21@28.64
Hams, AC, heavy	Med.	Poor	27.78@28.21
Hams, long cut	Med.	Avg.	30.38@31.25
Picnics	Med.	Poor	19.10@20.40
Square shoulders	Med.	Avg.	19.53@19.96
Cumberlands, light	Med.	Poor	23.87@24.30
Cumberlands, heavy	Med.	Poor	23.87@24.52
American Wiltshires	Med.	Poor	20.83@21.26
Clear bellies	Med.	Poor	24.74@25.17
Refined lard in boxes	Hvy.	Poor	@16.49

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States, with comparisons, during the week ending Sept. 18, 1926, are reported as follows by the U. S. Department of Commerce:

	Week ending Sept. 18, 1926. M lbs.	Week ending Sept. 19, 1925. M lbs.	Week ending Sept. 11, 1926. M lbs.	Jan. 1, 1926* to Sept. 18, 1926. M lbs.
Hams and Shoulders, Including Wiltshires.				
Total	2,030	2,105	1,925	140,919
To Belgium	.....	104	.....	1,328
United Kingdom	2,010	1,775	1,800	124,714
Other Europe	....	....	4	1,252
Cuba	2	176	111	5,719
Other Countries	18	50	10	7,906
Bacon, including Cumberlands.				
Total	5,082	5,048	1,690	124,219
To Germany	455	13	25	9,544
United Kingdom	3,885	2,876	1,335	79,130
Other Europe	714	2,105	291	18,422
Cuba	....	....	36	12,388
Other Countries	28	54	3	4,735
Lard.				
Total	10,507	7,091	7,832	501,417
To Germany	3,562	196	401	152,374
Netherlands	651	346	1,036	33,739
United Kingdom	4,374	3,207	4,305	172,720
Other Europe	810	2,160	....	24,559
Cuba	295	826	1,266	55,073
Other Countries	815	356	824	62,952
Pickled Pork.				
Total	459	324	432	19,496
To United Kingdom	21	137	....	2,183
Other Europe	108	....	....	1,065
Canada	262	92	404	5,889
Other Countries	68	95	28	9,759

TOTAL EXPORTS BY PORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	2,030	5,082	10,507	459
Boston	390	217	919	46
Detroit	1,068	928	1,116	41
Port Huron	552	569	830	229
Key West	b...	b...	b...	b...
New Orleans	20	2	1,073	24
New York	....	3,366	6,406	119
Philadelphia	....	....	163	....

DESTINATION OF EXPORTS.

Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.
United Kingdom (total)	2,010	3,885
Liverpool	1,038	2,927
London	138	153
Manchester	16	....
Glasgow	157	30
Other United Kingdom	661	775

Exported to:	Lard, M lbs.
Germany (total)	3,562
Hamburg	3,063
Other Germany	499

*Corrected to July 31. b—Report not received.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending Sept. 18, 1926, with comparisons, as follows:

Western dressed meats:	Week ending Sept. 18.	Prev. week.	Cor. week, 1925.
Steers, carcasses	8,342	7,607½	7,896
Cows, carcasses	604	591½	1,016½
Bulls, carcasses	94	104	252
Veals, carcasses	8,810	7,852	8,009
Hogs and pigs	.....	.....	.....
Lambs, carcasses	23,488	17,496	28,760
Mutton, carcasses	4,910	2,984	3,574
Beef cuts, lbs.	1,047,120	131,522	423,532
Pork cuts, lbs.	850,752	679,670	966,800
Local slaughters:			
Cattle	11,542	7,599	9,017
Calves	15,432	11,820	13,386
Hogs	43,057	37,304	37,615
Sheep	57,695	39,977	46,813

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending Sept. 18, 1926, with comparisons:

Western dressed meats:	Week ending Sept. 18.	Prev. week.	Cor. week, 1925.
Steers, carcasses	2,886	2,739	2,580
Cows, carcasses	1,013	659	543
Bulls, carcasses	185	86	254
Veals, carcasses	2,640	2,257	1,296
Lambs, carcasses	11,083	9,293	7,690
Mutton, carcasses	1,462	1,459	887
Pork, lbs.	264,586	298,131	346,966
Local slaughters:			
Cattle	2,894	1,753	2,234
Calves	2,652	2,460	2,188
Hogs	18,902	16,250	12,059
Sheep	6,426	7,244	6,533

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—A more limited demand for tallow and an easier market were features in the East the past week, consumers holding off and the market feeling the effects of the weakness in cotton and coconut oil. Offerings of tallow increased somewhat and the heaviness in greases in general led to an easier market, extra New York selling at 8½c f.o.b. and later offered at that level.

In most quarters there was a disposition to anticipate the development of soap makers' interest in cotton oil such as occured a year ago, but with October, November, December shipment crude cotton oil at 8¼c and tallow at 8½c there appeared to be little prospect of any important interest in cotton oil unless the spread should widen materially.

At New York special loose was quoted at 8⅜c; extra, 8½c; edible around 10¼c.

At Chicago trade in tallow was rather quiet and the market barely steady with a moderate demand in evidence for prime packer. But offerings were fairly plentiful with Chicago edible quoted at 9½c; fancy, 9⅛c; prime packer, 8¾c; No. 1 at 8@8¼c.

At London there was no tallow auction this week, while at Liverpool Australian tallow was unchanged with fine quoted at 44s, and good mixed at 42s 9d.

STEARINE—With compound trade slow the demand for stearine was rather quiet and prices barely steady with oleo New York quoted at 12¾@13c; while at Chicago the market was quiet with prime oleo quoted at 12¾@13c.

OLEO OIL—Lack of improvement in demand both domestic and export again featured the market but prices were steady with extra New York quoted at 12c; medium, 10½@11c; and lower grades 10½c.

At Chicago extra was quoted at 12c.

SEE PAGE 39 FOR LATER MARKETS.

LARD OIL—Demand was rather moderate and the market was easier with the weakness in pure lard with edible lard oil quoted New York at 17c; extra winter, 12¾c; extra, 12½c; extra No. 1, 11¾c; and No. 2, at 11¼c.

NEATSFOOT OIL—The market has been barely steady but consumers were good buyers, with pure quoted at 15¾c; extra, 11¾c; No. 1, 11½c; and cold test, 18¾c.

GREASES.—Demand for greases the past week was rather limited and the market was somewhat easier, influenced by the easier tone in tallow and other competitive greases. Consumers continue to hold off as far as possible and there was some increase in offerings, although producers of greases continue rather firm in their ideas. The consumer, on the other hand, is watching the grease market as a whole very closely and is inclined to await developments.

At New York yellow and choice house was quoted at 7⅞@8⅛c; A white, 8½c; B white, 8¼c; and choice, 10@10¼c.

At Chicago trade in greases was quiet with last sales of choice white reported at 8⅞c loose f.o.b., with 9c later paid for one tank. At Chicago brown quoted at 7c; yellow, 7¼@7½c; A white, 8⅜@8⅝c; B white, 8c and choice white all hog 9c.

Packinghouse By-Products

Chicago, September 23, 1926.

Blood.

Price receded 25c per unit from last week, or to the lowest level in many months. Aside from the fertilizer outlet, there is practically nothing doing owing to the preponderance of 11 per cent to 13 per cent tankage eliminating competition from the feeding interests.

	Unit ammonia.
Ground	$3.75@3.85
Crushed and unground	3.50@3.65

Digester Hog Tankage Materials.

Although the major portion of the productions of both ground and unground tankage are contracted up to the first of the year, and some as far ahead as April 1st of next year, offerings, outside of resale lots, are scarce. In spite of this, trend of prices was downward, buyers claiming they are amply supplied and that the ou let for the finished material is narrow in spite of some making concessions of $5 per ton from two weeks ago. Liquid stick sold on contract at $3.35 unit delivered.

	Unit ammonia.
Ground, 6 to 12% ammonia	$4.25@4.80
Unground, 11 to 13% ammonia	4.50@4.60
Unground, 6 to 10% ammonia	4.00@4.40
Liquid stick, 8 to 12% ammonia	3.25@3.35

Fertilizer Materials.

With cotton seed meal selling within $1.00 per ton of prices in 1920, demand for animal fertilizers was practically at a stand-still, since no small portion of the meal crop will be uitilized for fertilizer purposes at considerably lower rates than sellers of tankage can meet. Hoof meal sold at $3.25 for fertilizer and $3.50 for a special make. All price changes for hoofs tended downward.

	Unit ammonia.
High grade, ground, 10-11% ammonia	$ 3.25@3.35
Lower grade, ground, 6-9% ammonia	3.00@ 3.15
Medium to high grade, unground	2.85@ 3.15
Lower grade and renderers', unground	2.60@ 2.75
Bone tankage, unground	2.75@ 3.00
Hoof meal	3.25@ 3.35
Grinding hoofs per ton	36.00@38.00

Bone Meals.

In spite of sellers reducing their prices $2 per ton, trade continued dull and draggy.

	Per Ton.
Raw bone meal	$32.00@46.00
Steam, ground	27.00@36.00
Steam, unground	25.00@30.00

Cracklings.

Country soft pressed pork reached $95 per ton and an average of $1.15 unit f.o.b. production points was realized for hard pressed pork and beef.

	Per Ton.
Pork, according to grease and quality	$80.00@95.00
Beef, according to grease and quality	45.00@75.00

Horns, Bones and Hoofs.

With most productions contracted up to the first of the year, the following quotations are on nominal basis.

	Per Ton.
Horns	$75.00@200.00
Round shin bones	45.00@ 48.00
Flat shin bones	42.00@ 45.00
Thigh, blade and buttock bones	40.00@ 45.00
Hoofs	36.00@ 38.00

(NOTE—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

Offerings continued scarce, with sellers and buyers around $2.00 to $3.00 per ton apart in their price views.

	Per Ton.
Kip and calf stock	$30.00@35.50
Rejected manufacturing bones	41.00@43.00
Horn piths	35.00@36.00
Cattle jaws, skulls and knuckles	35.00@36.00
Sinews, pizzles and hide trimmings	21.00@22.00

Animal Hair.

There was another advance of around $5.00 per ton for crude hair, but trading in processed grey and dyed black continued at a standstill owing to sellers pricing their next winter around 1½c per pound and their next summer at about 1c per pound above buyers' ideas.

	Per Pound.
Coil and field dried	3¼@ 4¾
Processed grey	6¼@ 9½
Black dyed	7½@10½
Cattle switches, each	3½@ 4¾

Pig Skins.

Prime No. 1 frozen reached 6¾c per pound basis Chicago freight, and unassorted edible 4½c delivered middle West destination point.

	Per Pound.
Tanner grades	6¼@ 6¾
Edible grades, unassorted	4¼@ 4½

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Sept. 15, 1926.—Very little business has been booked in packinghouse by-products the past week. Offerings and inquiries are both limited and interest is lacking at the present time.

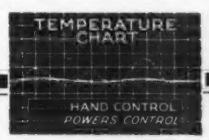
Ground dried blood, both South American and domestic, is offered in good volume, and the tendency is toward lower prices. Last sales of South American were at $3.90 c. i. f. United States ports.

Last sales of South American ground tankage were at $4.50 & 10c c. i. f., and this material is easy and is expected to recede a little in price.

The tonnage of nitrate of soda booked so far this season is considerably below last year because of present prices.

Cracklings are in good demand and prices are firm with offerings limited.

THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio
Buyers of Beef and Pork Cracklings
Both Soft and Hard Pressed



35 YEARS of specialization in temperature control has given us a wealth of knowledge and experience which is at your service without cost or obligation.

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COTTON OIL SITUATION.

An analysis of the cottonseed oil situation for the month of August, 1926, with comparisons for last season, based on Federal census reports, has been prepared by Aspegren & Co. It is as follows:

MOVEMENT OF COTTONSEED AT CRUDE MILLS.

	Tons Received 1926-27.	Tons Received 1925-26.
On hand beginning of season..	23,576	32,276
August	117,748	269,252
Total	141,324	301,528
	Tons Crushed 1926-27.	Tons Crushed 1925-26.
August	70,657	112,936
Total	70,657	112,936
	Increase or decrease stock on hand. 1926-27.	Increase or decrease stock on hand. 1925-26.
On hand beginning of season..	23,576	32,276
August	+47,091	+156,316
	On hand end of month. 1926-27.	On hand end of month. 1925-26.
August	70,667	188,592
	1926-27. tons.	1925-26. tons actual.
*Estimated seed receipts at crude mills season 1926-27..	5,308,100	5,538,937
On hand beginning of season..	23,576	32,276
Total	5,331,676	5,571,213
Of which is so far crushed....	70,657	112,936
Destroyed at mills		
Seed on hand	70,667	188,592
Seed still to be received	5,190,352	5,269,685

70,667 tons seed on hand at 300 lbs. crude oil per ton is equivalent to 21,200,100 lbs. crude oil, which at 8 per cent refining loss, equals 19,504,092 lbs. refined oil, or 48,760 barrels.

5,190,352 tons seed still to be received at 300 lbs. crude oil per ton, is equivalent to 1,557,105,600 lbs. crude oil, which at 8 per cent refining loss, equals 1,432,537,152 lbs. refined oil or 3,581,343 barrels.

*This estimate is based upon the last Government cotton crop report of 15,166,000 bales, 700 lbs. of seed to a bale. If subsequent cotton reports should show much change from the above figure, we will later change our estimate accordingly.

MOVEMENT OF CRUDE OIL AT CRUDE MILLS.

	Pounds produced 1926-27.	Pounds produced 1925-26.
On hand beginning of season..	1,902,825	2,660,818
August	19,641,020	33,781,221
Total	21,543,845	36,442,039
	Shipments 1926-27.	Shipments 1925-26.
August	14,835,589	27,000,998
Total	14,835,589	27,000,998
	Increase or decrease stock on hand. 1926-27.	Increase or decrease stock on hand. 1925-26.
On hand beginning of season..	1,902,825	2,660,818
August	+4,805,431	+6,780,223
	On hand end of month. 1926-27.	On hand end of month. 1925-26.
August	6,708,256	9,441,041

DISTRIBUTION CRUDE OIL HOLDINGS.

	Aug. 1, '26 pounds.	Aug. 31, '26 pounds.
At mills	1,902,825	6,708,256
At refineries	3,532,157	654,486
In transit to refineries and consumers	2,970,733	2,682,030
Total	8,405,715	10,044,772

10,044,772 lbs. crude oil at 8 per cent refining loss, equals 9,241,190 lbs. refined oil, or 23,103 barrels.

CRUSH PER TON.

During August, 70,657 tons seed produced 19,641,020 lbs. crude oil, equivalent to 278.0 lbs., per ton, or 13.9 per cent compared to 14.9 per cent last year.

REFINED OIL.

	Pounds produced 1926-27.	Pounds produced 1925-26.
On hand beginning of season..	145,603,880	173,549,345
August	17,784,511	19,572,763
Total	163,388,391	193,122,108
	Delivered consumers 1926-27.	Delivered consumers 1925-26.
August	73,976,713	100,145,600
Total	73,976,713	100,145,600

	Increase or decrease stock on hand. 1926-27.	Increase or decrease stock on hand. 1925-26.
On hand beginning of season..	145,603,880	173,549,345
August	—56,192,202	—80,572,837
	On hand end of month. 1926-27.	On hand end of month. 1925-26.
August	89,411,678	92,976,508

DISTRIBUTION REFINED OIL HOLDINGS.

	Aug. 1, '26 pounds.	Aug. 31, '26 pounds.
At refineries	140,059,888	78,846,785
At other places	2,844,473	3,138,595
In transit from refineries	2,699,519	7,426,298
Total	145,603,880	89,411,678

AVERAGE REFINING LOSS.

During August 20,364,084 lbs. crude oil yielded 17,784,511 lbs. refined oil, 12.66 per cent loss compared to 7.60 per cent loss last year.

SHIPMENTS OF REFINED OIL.

	Export pounds 1926-27.	Export pounds 1925-26.
August	169,070	2,816,782
Total	169,070	2,816,782
	Domestic pounds 1926-27.	Domestic pounds 1925-26.
August	73,807,643	97,328,818
Total	73,807,643	97,328,818
	Total pounds 1926-27.	Total pounds 1925-26.
August	73,976,713	100,145,600
Total	73,976,713	100,145,600

REFINED OIL.—Summary in barrels of 400 pounds.

	Produced 1926-27.	Produced 1925-26.
Old crop stock	364,010	433,873
August	44,461	48,932
Total	408,471	482,805
	Consumed 1926-27.	Consumed 1925-26.
August	184,942	250,364
Total	184,942	250,364
	On hand 1926-27.	On hand 1925-26.
August	223,529	232,441

	1926-27.	1925-26.
Refined oil on hand	223,529	232,441
Seed on hand will produce	48,760	130,041
Crude oil on hand will produce	23,103	40,033
Seed still to be rec. will prod.	3,581,343	3,220,367
Total	3,876,735	3,622,882
Less approx. carry over for end of season Aug. 1, 1927..	500,000	†395,638
Available for coming 11 mo..	3,376,735	3,227,244
Mo. avg. cons. for first mo....	†184,942	†250,364
Mo. avg. cons. for last 11 mo...	*306,976	†293,386
Mo. avg. cons. for all 12 mo..	296,806	†289,801

†Actual. *Available.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Sept. 22, 1926.—Latest quotations in chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda, $3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, $4.16@4.56 per cwt.; 58 per cent carbonate of soda, $2.04@2.44 per cwt.

Lagos palm oil in casks of 1,600 lbs., 9¼c lb.; olive oil foots, 9½c lb.; East India Cochin cocoanut oil, 16c lb.; Ceylon grade cocoanut oil, 11½c lb.; Cochin grade cocoanut oil, domestic, 12c lb.

Prime summer yellow cottonseed oil, 13¾@14c lb.; prime winter salad oil, 14¾ @15c lb.; raw linseed oil, 11.2@12c lb.

Extra tallow, f.o.b. seller's plant, 8½c lb.; dynamite glycerine, nom., 27c lb.; chemically pure glycerine, nom., 30@31c lb.; saponified glycerine, nom., 20c lb.; crude soap glycerine, nom., 18c lb.; prime packers grease, nom., 8@8¼c lb.

The Blanton Company
St. Louis, U. S. A.
Refiners of
VEGETABLE OIL

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White Butter Oil Peanut Oil Cooking Oils
Salad Oil Vegetable Shortening Margarine

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1

AUG. MARGARINE STATISTICS.

Production of margarine in the United States during the month of August, 1926, with comparisons, based on sales of revenue stamps, is estimated as follows by the U. S. Treasury Department:

	Aug., 1926.	Aug., 1925.
Margarine, uncolored, lbs.	16,530,460	16,295,784
Margarine, colored, lbs.	763,355	772,493

MOTOR TRUCKS AND TRACTORS.

Mammoths of the transportation field have been introduced by the General Motors Truck Company in a new line of GMC "Big Brute" tractor-trucks in 10 and 15 ton capacities. These newest GMC models are companions to the GMC "Big Brute" three and one-half and five ton trucks recently announced, and give the General Motors Truck Company a complete new line ranging in capacity from one to 15 tons.

The GMC "Big Brute" tractor-trucks, while closely following the principles of the Big Brute trucks, have been specially designed for the heavy duty work they will be called upon to perform. It is claimed that they give the maximum in ease of handling, power under all conditions, adequate road speed and riding comfort.

One of the outstanding needs of tractor-trucks has been a shorter turning radius, inasmuch as they have to work in restricted areas, such as alleys and loading docks and frequently with long trailers. To meet this requirement GMC engineers created these new tractor-trucks with a turning radius of 17 feet—less than required for even the smaller passenger cars. These tractor-trucks with a semi-trailer attached, can turn around in a 34-foot street without "jockeying," even if the length of the trailer was equal to the width of the street itself.

In combination with this short turning radius, the GMC worm and split nut steering gear give these tractor trucks a maneuverability which makers say has never before been attained. Specially designed front springs, double progressive rear springs and the essential comforts of the Fisher built cab, which is standard equipment on all tractor-trucks, make for the highest efficiency of operation.

The power plant is a 53 horse power GMC engine, developing tremendous reserve power in conjunction with the famous GMC two-range transmission. The GMC two-range transmission in low has a reserve pulling power 30 per cent greater than is possible with the same engine and an ordinary 4-speed transmission, it is said. This permits starting the heaviest load easily and without any undue strain on any part.

In addition to this easy starting, the GMC two range transmission gives the required pulling power to make any grade and at the same time gives adequate road speeds.

The engineering design has also included a low hung frame so that the front end of the trailer is not raised high in the air when hooked up to the tractor-truck. This construction makes possible the use of any automatic fifth-wheel on the market.

All structural parts of the new GMC Big Brute tractor-trucks have been designed to withstand all loads and stresses encountered in heavy duty work.

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Trade More Active—Prices Decline Sharply on Liquidation—New Crop Pressure—Disappointing Cash Demand—Weakness Lard—Limited Support—Favorable Cotton Reports—Sentiment More Mixed.

Following new low levels for the season in cotton oil futures on the New York Produce Exchange, a more active commission house trade developed, but prices showed very little rallying power. Liquidation in the nearbys in fear of September deliveries uncovered stop-loss orders, the spot month going to a discount under October and meeting poor buying which brought about liquidation in the deferred position.

The weight of hedging pressure has some influence, but one of the outstanding features which went a long ways toward offsetting the recent Government report was a continuation of limited cash oil demand with consumers still buying in a hand-to-mouth character and apparently only for immediate requirements, being generally inclined to await developments.

Nearby Premiums Disappeared.

While the stock of oil in all positions was, and still is, comparatively small, the technical features of the market was decidedly against the premiums that existed for the nearbys, with a result that the premiums practically disappeared.

Deliveries this week on September contracts were only 2,000 bbls., making 2,700 bbls. to date and the indications are that another 1,000 to 1,500 bbls. will be tendered before September expired so that it took but little to scare out the longs.

The tenders this week were partly stopped by the refiner that put them out, the balance taken by local cash handlers and a commission house. The store stocks of oil here are small, and indications were that there was still some interest in September that wanted oil on delivery, while the ring crowd had it figured out that there was still some short interest in September that might be forced to cover later on.

The decline in prices for the distant months brought about a material broadening in speculative buying power as those deliveries as well as the nearbys at under 10c a pound were selling on a basis of 8c crude, which made the future market look comparatively attractive.

Little Storm Damage to Cotton.

The prospects of tropical storm damage induced some covering and buying at times, but as far as cotton was concerned, the crop damage appeared to be very limited from that source. The weather otherwise in the south was quite favorable for picking and movement, and the indications were that quite a little crude oil again changed hands.

Sept. crude sold at 8½c and was bid, while October, November, December shipment traded at 8¼c with that figure still bid.

The drastic decline in values of late has undoubtedly strengthened the technical position of the future market. The situation in cotton oil itself is far from a bearish one entirely for the immediate future, but there are many uncertainties that time alone will correct. The stocks of cotton oil on hand are small and the market is approaching the season of the year of heaviest consumptive buying.

Consumer Demand Uncertain.

The extent of consumer's demand, however, is yet to be determined for the next few months, while the lard market has been persistently weak and in new low ground for the season and competition of pure lard with compound promises to be more keen during the winter than was the case last year.

At the same time, tallow at 8½c for extra New York does not make crude oil at the present prices attractive to the soapmakers, who last year took the surplus of crude oil off the market. But nevertheless there are those who feel that under 8c for crude cotton oil, soapmakers' interest will develop.

The question of the cotton crop is slowly but surely being eliminated. There is every indication at the moment of a production upwards of 14,000,000 bales as a minimum and prospects that the crop may ultimately prove to be in excess of 15,000,000 bales. Such a cotton crop means slow but steadily increasing stocks of cotton oil in the visible supply, depending upon the cash demand but with normal refining losses, such a crop should produce sufficient oil for all requirements, and leave a good carryover.

Coming Price Level a Question.

Under such conditions, the market revolves itself to a position of what price level will discount the situation. There has been some commission house accumulation on a scale-down of the later months on the theory that past records have proven that oil accumulated while the pressure of the new crop was on, ordinarily returns a goodly profit, sometime during the winter or early spring.

In many leading quarters it is doubted that crude will seek a level much below 8c,

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Sept. 23, 1926.—Although the crop is late, cotton has recently opened rapidly, causing heavy movement of seed on declining markets in a short space of time, overtaxing many mills' capacity to handle. This has caused liberal offerings of crude and refined at lower prices daily. Trade here feels that decline is overdone, especially as hogs continue to advance with equal regularity and supplies of oil in manufacturers' and consumers' hands are unusually light.

It is thought that October is likely to advance if demand for compound approximates normal, even though later months go lower while seed movement remains heavy. Soap interests beginning to show interest in cotton oil. Some farmers are hauling seed back to the country on account of low prices bid. Government crop report today looks excessive in face tropical storm damage and steady deterioration in some states.

—

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Sept. 23, 1926.—Prime cotton seed delivered, $28.00; prime crude cottonseed oil, 8¼c; 43 per cent cake and meal, $30.00; hulls, $5.00; mill run linters, 3@5c. No rain past week; ideal cotton weather; conditions improving.

—

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Sept. 23, 1926.—The government report of 15,800,000 bales of cotton was looked upon as bearish and as a result crude cottonseed oil prices are lower. First half October, 8c; last half, 7⅞c, and later deliveries 7¾c Valley basis. Meal and hulls easier; 8 per cent meal, $26.25, and loose hulls, $3.25 Memphis.

ASPEGREN & CO., INC.
PRODUCE EXCHANGE BLDG. NEW YORK CITY
BROKERS
REFINED COTTON SEED OIL CRUDE
ORDERS SOLICITED
TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

Logical Cottonseed Oil Market Is In New Orleans

Assure your future requirements by buying contracts there.

Protect yourself by using it for your hedges.

Commissions $20 per round contract; deliveries in bulk, 30,000 pounds, grade and weight guaranteed by indemnity bond.

The market is broadening and giving real service to the trade. One concern handled 750 contracts during the year, representing 22,500,000 pounds.

NEW ORLEANS COTTON EXCHANGE

New Orleans, La.

Write Trade Extension Committee for information

which would mean about 10c for futures New York and although it is admitted that the market may drop somewhat under that level at times, the general impression is that on such drives cottonoil will ultimately prove very reasonable.

The census bureau report on cottonseed oil and its products is as follows:

COTTON SEED.

	1926-27	1925-26
Stock August 1st, tons....	24,000	32,000
Received at mills, August.	118,000	269,000
Crushed same time	71,000	113,000
On hand August 31st....	71,000	189,000

CRUDE OIL.

Stock August 1, lbs.	8,406,000	4,847,000
Produced, one month	19,641,000	33,781,000
Shipped out same time....	14,835,000	27,001,000
Stock August 31st.....	10,044,000	17,330,000

REFINED OIL.

Stock August 1st.....145,604,000		173,549,000
Produced one month.....	17,784,000	19,573,000
Stock August 31st	89,411,000	92,977,000

CRUDE OIL EXPORTS.

August	133,000	3,000

REFINED OIL EXPORTS.

August	169,000	2,817,000

REFINED COTTONSEED OIL CONSUMPTION.

	1926-27	1925-26
Stock August 1st.....145,603,000		173,549,000
Produced August	17,784,000	19,573,000
Total 163,387,000		193,122,000
Stock August 31st	89,411,000	92,977,000
Consumed, Domc.-Ex. Aug.	73,976,000	100,145,000
Equal in barrels.....	185,000	250,000

Total disappearance for the month was apparently 183,000 bbls. against 158,000 bbls. the previous month and 250,000 bbls. last year.

Visible supply of oil and seed equalled 295,000 bbls. against 396,000 bbls. the previous month and 399,000 bbls. last year.

The visible supply is figured on the basis of 300 lbs. of oil per ton of seed and 10 per cent refining loss.

The disappearance of oil for the month appears to have been including crude 156,000 bbls. against 155,000 bbls. last month.

COTTONSEED OIL.—Market transactions.

Friday, September 17, 1926.

	Sales.	—Range— High.	Low.	—Closing— Bid.	Asked.
Spot	....	....	....	1100 a	1300
Sept.	2500	1130	1100	1080 a	1105
Oct.	6100	1052	1025	1031 a	1030
Nov.	3000	991	973	985 a	988
Dec.	1400	998	980	985 a	982
Jan.	2000	999	980	988 a	989
Feb.	....	....	....	988 a	995
Mar.	3400	1010	997	1001 a	1000
April	....	....	....	1000 a	1013

Total Sales, including switches 18,400 bbls. P. Crude S. E. 8⅝ Bid.

Saturday, September 18, 1926.

	Sales.	—Range— High.	Low.	—Closing— Bid.	Asked.
Spot	....	....	....	1070 a	....
Sept.	1100	1080	1070	1070 a	....
Oct.	5400	1052	1020	1020 a	1025
Nov.	1100	976	973	978 a	982
Dec.	3800	985	972	977 a	....
Jan.	200	980	980	980 a	....
Feb.	....	....	....	980 a	989
Mar.	500	990	989	990 a	994
April	....	....	....	993 a	999

Total Sales, including switches, 12,100 bbls. P. Crude S. E. 8⅝ Bid.

Monday, September 20, 1926.

	Sales.	—Range— High.	Low.	—Closing— Bid.	Asked.
Spot	....	....	....	990 a	....
Sept.	3100	1060	1000	990 a	1025
Oct.	7500	1025	1008	1020 a	1025
Nov.	2500	988	975	990 a	995
Dec.	2300	990	962	990 a	....
Jan.	4300	1000	967	996 a	1000
Feb.	....	....	....	1000 a	1020
Mar.	2800	1008	988	1015 a	1018
April	....	....	....	1022 a	1035

Total Sales, including switches, 22,500 bbls. P. Crude S. E. Nom'l.

Tuesday, September 21, 1926.

	Sales.	—Range— High.	Low.	—Closing— Bid.	Asked.
Spot	....	....	....	1000 a	....
Sept.	300	1003	1000	1000 a	1050
Oct.	5100	1018	1002	1015 a	1014
Nov.	2600	985	973	981 a	990
Dec.	1400	988	975	981 a	....
Jan.	4300	992	979	985 a	....
Feb.	....	....	....	985 a	1000
Mar.	3300	1010	998	1000 a	1001
April	....	....	....	1000 a	1015

Total Sales, including switches, 16,900 bbls. P. Crude S. E. Nom'l.

Wednesday, September 22, 1926.

	Sales.	—Range— High.	Low.	—Closing— Bid.	Asked
Spot	....	....	....	1000 a	1050
Sept.	1200	1025	1025	1025 a	....
Oct.	5100	1027	1010	1021 a	1018
Nov.	2200	995	983	986 a	984
Dec.	1300	990	984	984 a	....
Jan.	1700	995	988	990 a	....
Feb.	....	....	....	985 a	995
Mar.	700	1011	1008	1003 a	1006
April	....	....	....	1005 a	1015

Total Sales, including switches, 12,200 bbls. P. Crude S. E. 8½ Bid.

Thursday, September 23, 1926.

	Sales.	—Range— High.	Low.	—Closing— Bid.	Asked.
Sept.	1025	930	940 a		977
Oct.	1025	950	960 a		....
Nov.	986	928	939 a		945
Dec.	987	938	940 a		948
Jan.	990	942	945 a		....
Feb.	950	950	950 a		....
Mar.	1005	950	960 a		....
April	985	985	955 a		970

SEE PAGE 39 FOR LATER MARKETS.

COCONUT OIL—Quite a little business passed at lower levels at the coast with the details kept pretty well under cover, but the market nevertheless was somewhat weaker. Consumers' ideas continue in the main below the market, influenced somewhat by the heaviness in the general grease situation and the weakness in cotton oil.

At New York spot tanks of coconut oil were quoted at 9¼c; futures, 9½c while at the Pacific coast spot tanks were quoted at 8⅝c and futures at 8⅝c.

SOYA BEAN OIL—A fairly steady market with a moderate demand ruled in this quarter but consumers were going slow owing to the weakness elsewhere. At New York soya bean oil in tanks quoted at 11c; Pacific coast prompt tanks, 10½c; October, 10⅝c; November, December 10¾c.

PALM OIL—While demand was moderate the market held very steadily but owing to weakness in tallow and coconut oil there was little prospect of a broad consumers' demand developing for palm oil. At New York Nigre spot casks quoted at 8½c; shipment casks, 8½c; Lagos spot casks at 8.95c; shipment at 8½c.

PALM KERNEL OIL—Demand was moderate but offerings limited, prices steady with New York spot tanks quoted at 9⅝c; spot casks 10¾c, spot barrels 10⅝c and shipment barrels at 10¾c.

CORN OIL—The market was inactive and barely steady owing to weakness in cotton oil with corn oil f.o.b. mills quoted at 10c asked.

SESAME OIL—Small lots on the spot at New York quoted at 13¼c.

PEANUT OIL—Market nominal.

COTTONSEED OIL—Spot stocks limited, but spot oil available around 11c. Southeast, Valley, Texas immediate crude 8½c nominal; September shipment 8½c; October, November, December, 8¼c.

JULY MARGARINE STATISTICS.

Production of margarine in the United States during July, 1926, as reported to margarine manufacturers to the U. S. Department of Agriculture, was as follows:

UNCOLORED.

	July, 1926.	July, 1925.
Exclusively vegetable, lbs.....	6,936,529	6,708,608
Animal and vegetable, lbs.....	7,479,694	8,015,139
Total uncolored, lbs.....	14,416,223	14,723,747

COLORED.

Exclusively vegetable, lbs.....	296,734	298,451
Animal and vegetable, lbs.....	647,169	554,891
Total colored, lbs.	943,903	853,342
Grand total, lbs.....	15,360,126	15,577,089

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

Puritan, Winter Pressed Salad Oil
Boreas, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow
White Clover Cooking Oil
Marigold Cooking Oil
Jersey Butter Oil
Moonstar Cocoanut Oil
P&G Special (Hardened) Cocoanut Oil

Refineries { Ivorydale, Ohio; Port Ivory, N. Y.; Kansas City, Kan.; Macon, Ga.; Dallas, Texas; Hamilton, Canada

General Offices:
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THE EDWARD FLASH CO.
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NEW YORK CITY
BROKERS EXCLUSIVELY
VEGETABLE OILS
In Barrels or Tanks
Hardened Edible Cocoanut Oil
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On the New York Produce Exchange



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Wheeling, West Virginia

Jordan's Improved Ham Retainers

(Square and pear shaped)



Patents applied for

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In cooking and processing hams it is never necessary to repress hams because the Improved Jordan Ham Retainers are equipped with springs which compensate for the maximum expansion and contraction. This produces the best boiled hams which are firm and perfectly shaped to either pear or square retainers.

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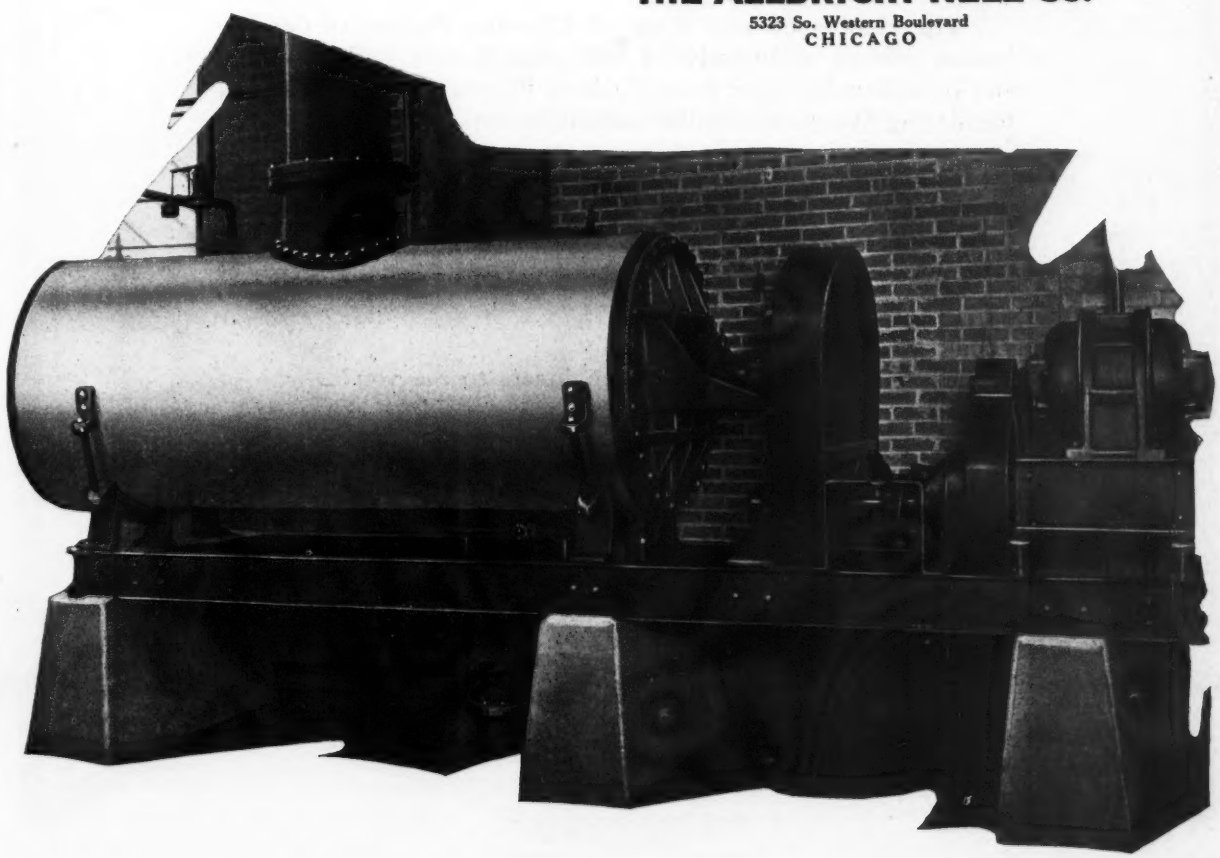
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Patented in U. S. A., March 23, 1926. Other patents and foreign patents pending.

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5323 So. Western Boulevard
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WALLACE & TIERNAN CO., INC.

Manufacturers of Chlorine Control Apparatus

NEWARK, NEW JERSEY

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products moderately active and weak, and went into new season's lows under limited cash demand, a barely steady hog market and weakness in cotton oil. Some selling of late months against purchases of cotton oil.

Cottonseed Oil.

Cottonseed oil very weak under liquidation and selling, and the large cotton crop estimate which caught the trade by surprise. Poor support except by shorts. Cash demand moderate. Estimated that 100 tanks of crude oil sold immediate at 8c; October and later, 7¾c. New York cleared 700 bbls. of cottonseed oil to Hamburg, Germany, Thursday, creating the belief that the market was about at an export parity.

Quotations on cottonseed oil at Friday noon were: September $9.50@10.00; October, $9.39@9.40; November, $9.23; December, $9.25@9.27; January, $9.27; February, $9.25@9.40; March, $9.34@9.44; April, $9.45@9.55.

Tallow.

Tallow, extra, 8⅜c, sales.

Oleo Oil and Stearine.

Stearine, oleo, close, 18¾c.

Hull Oil Market.

Hull, England, Sept. 24. 1926 — (By Cable.)—Refined cottonseed oil, 38s 9d; crude cottonseed oil, 34s 6d.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, Sept. 1 to Sept. 22, 200 bbls.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, September 24, 1926.

General provision market dull and weak. Demand for A. C. hams and square shoulders very poor. Clear bellies slow. There is considerable improvement, however, in the demand for and buying of pure lard.

Spot prices declining on limited demand and light supplies of boxed meats. Short clear backs, light averages, quite active. Buyers show some disposition to purchase for deferred shipment.

Today's prices are as follows: Shoulders, square, 90s; picnics, 90s; hams, long cut, 143s; bacon, American cut, 129s; Cumberland cut, 109s; short backs, 109s; bellies, clear, 114s; Canadian, 102s; Wiltshire, 96s; spot lard, 75s.

FRIDAY'S GENERAL MARKETS.

New York, Sept. 24, 1926.—Spot lard at New York; prime western, $14.90@15.00; middle western, $14.80@14.90; city, $14.50; refined continent, $15.50; South American, $16.50; Brazil kegs, $17.50; compound, $13.58@13.75.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Sept. 24, 1926, show exports from that country were as follows. To England, 25,321 quarters; to continent, 23,576 quarters; others none.

Exports for the previous week were: To England, 122,093 quarters; to the continent, 29,443 quarters; others none.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, Sept. 23, 1926, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt., 700 lbs. up):				
Choice	$16.50@17.00	$16.50@17.00	$18.00@21.00	$18.00@18.50
Good	16.00@16.50	15.00@16.50	15.50@17.50	16.50@17.50
STEERS (Lt. & Med. Wt., 700 lbs. down):				
Choice	18.00@19.00	.....	19.00@22.00	19.00@21.00
Good	16.50@17.50	.....	15.50@18.00	17.00@18.50
STEERS (All Weights):				
Medium	12.50@14.50	13.00@15.00	12.50@14.50	14.00@16.00
Common	10.50@12.00	12.50@13.00	10.00@12.50	11.00@13.00
COWS:				
Good	12.00@13.50	11.00@12.00	11.00@13.00	13.00@14.00
Medium	10.50@12.00	10.00@11.00	10.00@11.00	10.50@11.50
Common	9.00@10.50	9.00@10.00	9.00@10.00	9.50@10.50
Fresh Veal (1):				
VEALERS:				
Choice	22.00@24.00	.....	23.00@26.00	23.00@24.00
Good	19.00@21.00	.....	19.00@22.00	21.00@22.00
Medium	18.00@19.00	14.00@17.00	17.00@19.00	18.00@20.00
Common	16.00@17.00	12.00@14.00	16.00@17.00	.....
CALF CARCASSES (2):				
Choice	.....	11.00@12.50	14.00@16.00	18.00@20.00
Good	17.00@19.00	10.50@11.00	12.00@14.00	16.00@18.00
Medium	14.00@17.00	9.50@10.50	11.00@12.00	13.00@15.00
Common	11.00@14.00	8.50@ 9.50	10.00@11.00	.....
Fresh Lamb and Mutton:				
LAMB (30-42 lbs.):				
Choice	26.00@28.00	25.00@26.00	23.00@26.00	25.00@27.00
Good	23.00@25.00	23.00@25.00	21.00@23.00	23.00@25.00
LAMB (42-55 lbs.):				
Choice	.....	24.00@26.00	.....	24.00@25.00
Good	.....	23.00@24.00	.....	22.00@23.00
LAMB (All Weights):				
Medium	20.00@23.00	21.00@23.00	20.00@21.00	21.00@23.00
Common	16.00@20.00	20.00@21.00	18.00@20.00	.....
MUTTON (Ewes):				
Good	12.00@13.00	13.00@15.00	12.00@14.00	14.00@15.00
Medium	10.00@12.00	11.00@13.00	11.00@12.00	12.00@13.00
Common	8.00@10.00	9.00@11.00	10.00@11.00	.....
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av.	30.00@32.00	33.00@35.00	32.00@35.00	33.00@35.00
10-12 lb. av.	28.00@30.00	32.00@34.00	31.00@32.00	31.00@33.00
12-15 lb. av.	25.00@27.00	29.00@31.00	28.00@30.00	27.00@30.00
15-18 lb. av.	21.00@23.00	26.00@28.00	25.00@26.00	24.00@26.00
18-22 lb. av.	19.00@21.00	23.00@25.00	23.00@24.00	22.00@24.00
SHOULDERS:				
N. Y. Style: Skinned	19.00@21.00	.....	21.00@23.00	19.00@23.00
PICNICS:				
4-6 lb. av.	.....	18.00@20.00	.....	21.00@22.00
6-8 lb. av.	.....	17.00@19.00	18.00@20.00	20.00@21.00
BUTTS: Boston Style	23.00@25.00	.....	26.00@28.00	23.00@27.00
SPARE RIBS: Half Sheets	15.00@17.00	.....	.....	.....
TRIMMINGS:				
Regular	14.00@15.00	.....	.....	.....
Lean	20.00@22.00	.....	.....	.....

(1) Includes "skin on" at New York and Chicago. (2) Includes sides at Boston and Philadelphia.

TRADE GLEANINGS.

Central Cotton Oil Company, Farish, and Monument streets, Jackson, Miss., has increased its capital stock from $35,000 to $125,000.

The meat packing plant of the Boise Valley Meat Packing Company, at Eagle, Idaho, has been sold to Len Heffner, it was reported recently.

It is reported that the Virginia-Carolina Chemical Company plans to rebuild the burned portions of its plant in Dothan, Ala., at a cost of around $25,000.

It is reported that the Farmers' Cotton Seed Products Company in Belton, Tex., has acquired the Occidental Oil Mill there, and also mills at Bartlett and Granger, Texas.

The small abattoir of the Centralia Meat Company, at Fords Prairie, Wash., was recently destroyed by fire with a loss estimated at $2,000. It was announced that the buildings would be rebuilt.

Oleander Packing Company, Galveston, Tex., plans to build a modern power plant and make extensive improvements to its plant, at a cost of around $60,000, it was announced by President L. B. Nussbaum recently.

The newly-organized Cray Packing Plant in North Walpole, Vt., will be open for business October 1, it was announced recently. The concern is making repairs and additions to the plant at a cost of around $40,000. It is planned to slaughter 400 hogs weekly to start.

A recent stockholders' meeting elected the following officers for the newly-organized Eatmore Products Company, Wisconsin Rapids, Wis.: Frank J. Benkowski, president and manager; Tony Edwards, vice-president and treasurer; Raymond Peltier, secretary. The officers and F. J. Korbal and H. W. Goggins constitute the board of directors. The company plans to manufacture sausage and other ready-to-serve meats, and will also be jobbers of food products. The company's new building is now under construction and will soon be in full operation.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending Sept. 18, 1926, with comparisons:

Western dressed meats:	Week ending Sept. 18.	Prev. week.	Cor. week. 1925.
Steers, carcasses	3,316	2,842	2,079
Cows, carcasses	1,676	1,279	1,762
Bulls, carcasses	35	4	22
Veals, carcasses	1,420	1,411	1,012
Lambs, carcasses	13,435	12,139	15,662
Mutton, carcasses	496	247	419
Pork, lbs.	528,528	383,242	416,626
Local slaughters:			
Cattle	1,871	1,608	1,576
Calves	1,883	1,386	1,110
Hogs	6,314	9,660	11,073
Sheep	6,804	6,074	5,090

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York Sept. 22, 1926.—Wholesale prices on green and S. P. meats are as follows: Pork loins, 36@38c; green hams, 8-10 lbs., 29c; 10-12 lbs., 28c; 12-14 lbs., 27c; green picnics, 4-6 lbs., 20c; 6-8 lbs., 18c; green clear bellies, 6-8 lbs., 28c; 8-10 lbs., 27½c; 10-12 lbs., 27c; 12-14 lbs., 27c; S. P. clear bellies, 6-8 lbs., 24c; 8-10 lbs., 24c; 10-12 lbs., 24c; 12-14 lbs., 23c; S. P. hams, 8-10 lbs., 29c; 10-12 lbs., 28c; 12-14 lbs., 27½c; 18-20 lbs., 29c; city dressed hogs, 20½@21½c; city steam lard, 14½c; compound, 14c.

LARD AND GREASE EXPORTS.

Exports of lard from New York, Sept. 1, to Sept. 22, 20,819,626 lbs.; tallow, none; greases, 2,826,800 lbs.; stearine, 3,600 lbs.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Sept. 23, 1926.

CATTLE—Fed yearlings steady to 25c higher; choice heavies 50c lower, spots more; other grades weighty and medium weight steers largely 75c off; run very liberal. Extreme top yearlings $12.35; best heavies, early $11.75, late $11.25.

Liberal supply of fed steers above $11.50 early in week; bulk grassers to killers $7.50@8.50; best grass steers $9.75; all cutters and bulls strong to 25c higher; fat she stock 25@40c off; vealers 25@50c higher.

Prime heavy steers sold on the break at $11.25, being comparable with $11.75 kinds earlier in the week. A liberal supply of long fed bullocks of medium and heavy weights sold early at $11.00@11.65, but $10.25@11.00 measured good to choice kinds of comparable weight and finish as the week closed.

HOGS—Supplies of hogs showed a material decrease, not only locally but around the market circle the first four days of this week as compared with corresponding four days a week ago. Notwithstanding this decrease in arrivals runs carried more light lights and pigs than were demanded by market conditions and a sharp break was enforced on averages scaling under 300 lbs. Closing values still ruled 25@50c lower as compared with the close a week ago.

As the week closed few extreme weight butchers sold below $12.00 and weight averages ranging up to 500 lbs. in the packing sow line were readily moved upward to $10.50. Best 200@250 lb. weights realized $13.50@13.65 at the close; 260@300 lb. butchers moving at $12.75@13.25. Choice 180 lb. averages topped at $15.40; numerous loads of light lights selling downward to $12.50. Choice light packing sows brought $11.75@12.10.

SHEEP—Receipts totaling slightly less than last week but large in comparison with a year ago coupled with depressed meat trade conditions have forced fat lamb values downward. Choice quality scarce. As compared Thursday to Thursday fat lambs show 25@75c decline; cull native lambs and fat yearling wethers are mostly 50c lower with sheep 25c lower.

Choice range lambs at the close topped at $14.35 with native and western lambs to shippers at $14.25. Most westerns moved to packers at $13.50@14.00 with the bulk of natives at $13.25@13.75; culls bulked at $9.50@10.50, with fat ewes at $6.00@7.00.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Sept. 23, 1926.

CATTLE—Slaughter steers ruled very uneven. Good to choice yearlings were in demand and closed strong to 25c higher. Occasional loads of choice medium and heavy steers held steady but the bulk of the other classes of native grain feds are 15@25c lower. Western grassers are unevenly 25@75c lower, with the lower priced kinds showing the minimum losses.

Choice yearlings sold up to $12.10; medium weights, $11.25; and heavy steers, $11.10. Bulk of grain feds cleared from $9.75@11.00, while wintered and short fed grassers went at $8.25@9.25. Straight grassers sold from $6.00@8.00.

She stock closed strong to 15c higher while bulls and veal calves are firm with top vealers at $13.00.

HOGS—Prices on hogs declined around 25@35c during the week with a few heavy butcher grades not over 10@15c off. Light lights were dull and show the extreme decline. Closing top was $13.25 on choice 210@225 lb. weights.

Packing sows were in demand at strong to 25c higher prices, most sales ranging from $10.25@11.50.

SHEEP—Fat lamb prices were materially lower early in the week, but at the close more activity was in evidence and a good share of the loss was regained. Selling prices are 10@15c under a week ago with best western lambs holding at $13.60. Bulk of the week's supply went from $13.15@13.50. Aged sheep are steady to 10c higher with fat ewes at $6.25@6.60.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., Sept. 23, 1926.

CATTLE—The unusually heavy supplies of fed steers and yearlings proved burdensome and prices worked unevenly lower. Choice yearlings and light steers were in best demand and show the least loss with a decline for the week of 10@25c. Choice medium weights are 25@40c lower, while weighty steers and lower grades all weights are 25@75c lower.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Sept. 23, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
TOP	$13.65	$13.60	$13.30	$13.25	$13.10
BULK OF SALES	11.25@13.40	13.00@13.50	10.50@13.00	12.25@13.15	11.00@12.75
Hvy wt. (250-350 lbs.), med-ch	12.10@13.55	12.50@13.50	11.50@12.85	11.85@12.85	12.00@13.10
Med. wt. (200-250 lbs.), med-ch	13.00@13.65	13.25@13.60	12.40@13.30	12.50@13.25	12.50@13.10
Lt. wt. (160-200 lbs.), com-ch	12.35@13.60	12.75@13.50	12.50@13.30	12.50@13.20	12.50@13.10
Lt. lt. (130-160 lbs.), com-ch	11.85@13.10	12.25@13.10	12.00@13.15	12.40@12.90	12.50@12.75
Packing sows, smooth and rough	10.40@12.10	10.25@11.75	9.75@11.75	10.00@11.75	10.75@11.50
Slghtr. pigs (130 lbs. down), med-ch	11.40@12.75	11.50@12.50	.....	12.75@13.25	.....
Av. cost and wt., Wed. (pigs excluded)	12.30-257 lb.	13.02-204 lb.	11.84-286 lb.	12.50-228 lb.	12.16-228 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	9.50@11.10	.....	9.40@10.85	8.90@11.25	.....
STEERS (1,100-1,500 LBS.):					
Choice	10.35@11.75	10.75@11.75	10.25@11.75	10.50@11.50	.....
Good	9.10@11.00	9.75@10.95	9.40@10.60	8.90@10.75	9.50@10.50
Medium	8.25@ 9.25	6.75@ 9.75	7.25@ 9.40	6.75@ 9.25	7.75@ 9.50
Common	6.50@ 8.25	5.50@ 6.75	5.50@ 7.25	5.50@ 6.75	5.50@ 7.75
STEERS (1,100 LBS. DOWN):					
Choice	11.40@12.25	11.25@12.00	10.60@11.90	10.75@12.10	.....
Good	9.75@11.40	10.25@11.25	9.50@10.65	9.25@11.10	9.75@10.75
Medium	8.00@ 9.75	7.00@10.25	7.25@ 9.60	7.00@ 9.40	7.50@ 9.75
Common	6.25@ 8.25	5.50@ 7.00	5.50@ 7.25	5.50@ 7.00	5.25@ 7.50
Canner and cutter	5.00@ 6.25	5.00@ 5.50	4.25@ 5.50	4.50@ 5.50	4.00@ 5.25
LT. YRLG. STEERS AND HEIFERS:					
Good to choice (850 lbs. down)	9.75@12.25	9.75@11.25	9.50@11.65	9.50@11.70	9.50@11.25
HEIFERS:					
Good-choice (850 lbs. up)	7.75@11.50	7.75@10.25	7.00@10.35	7.00@10.50	7.25@ 8.75
Common-med. (all weights)	5.75@ 9.00	5.50@ 8.00	4.85@ 8.00	4.65@ 7.85	4.50@ 7.25
COWS:					
Good to choice	5.85@ 8.00	5.75@ 7.25	5.40@ 7.75	5.40@ 7.40	5.00@ 7.25
Common and medium	4.65@ 5.85	4.75@ 5.75	4.25@ 5.40	4.35@ 5.40	4.00@ 5.00
Canner and cutter	3.75@ 4.65	3.25@ 4.75	3.40@ 4.25	3.40@ 4.35	3.00@ 4.00
BULLS:					
Good-ch. (beef 1,500 lbs. up)	6.10@ 6.50	6.00@ 6.25	5.25@ 5.85	5.15@ 5.50	5.75@ 6.25
Good-ch. (1,500 lbs. down)	6.00@ 7.00	6.00@ 6.50	5.25@ 6.15	5.15@ 5.75	5.75@ 6.50
Can.-med. (canner and bologna)	4.50@ 6.00	4.00@ 5.75	4.00@ 5.25	3.75@ 5.15	4.50@ 5.75
CALVES:					
Medium to choice (milk fed. exc.)	6.00@ 8.25	6.50@ 9.00	6.50@ 9.00	5.50@ 8.50	5.75@ 8.00
Cull-common	4.75@ 6.00	5.00@ 6.50	4.50@ 6.50	4.00@ 5.50	4.50@ 5.75
VEALERS:					
Medium to choice	10.50@15.25	9.50@15.50	8.50@12.00	8.50@13.00	8.00@13.00
Cull-common	6.00@10.50	4.50@ 9.50	5.00@ 8.50	4.00@ 8.50	4.75@ 8.00
Slaughter Sheep and Lambs:					
Lambs, med. to choice (84 lbs. down)	12.00@14.40	12.00@13.50	11.50@13.60	11.75@13.60	11.25@13.75
Lambs, cull-com. (all weights)	9.50@12.00	8.50@12.00	8.50@11.50	8.00@11.75	8.75@11.25
Yearling wethers, medium to choice	9.25@12.25	8.00@12.00	8.00@11.50	9.00@11.50	.....
Ewes, common to choice	4.75@ 7.00	3.00@ 6.00	4.50@ 6.75	4.50@ 6.75	4.00@ 6.50
Ewes, canners and cull	1.75@ 4.75	1.50@ 3.00	1.50@ 4.50	1.75@ 4.50	1.50@ 4.00

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Bulk for the week, turned at $9.50@11.50, with 1,355 lb. steers today at $11.25. The week's top of $12.00 was paid for yearlings, with medium weights $11.80.

Both grass and fed heifers are strong; best beef cows steady; medium grades weak to 25c lower. Veals held steady and heavy calves advanced 50c@$1.00.

HOGS — Sharp fluctuations featured throughout the week in the hog division. The shifting of demand for certain weights makes it difficult to balance the ups and downs. Comparisons Thursday with Thursday show lights 25@50c lower, while medium weights, strong weight butchers and packing grades are steady to 25c lower.

Thursday showed 130@160 lb. lights, $12.25@13.15; 160@200 lb. averages, $12.75@13.30; 200@250 lb. butchers, $12.60@13.25; 250@350 lb. butchers, $11.75@12.85; packing sows largely, $10.50@11.50.

SHEEP—Comparisons on fat lambs Thursday with Thursday shows prices 25@40c lower. Sheep are steady. Receipts were liberal and this was the chief factor, together with a depressed dressed lamb trade at Eastern cities, for the loss on fat lambs.

Bulk of the fat range lambs on Thursday sold $13.35@13.60; natives, $13.10@13.25; fed clipped lambs, $12.40@12.60; best fat ewes around $6.50.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Mo., Sept. 23, 1926.

CATTLE—Because of excessive receipts beef steers took a decided drop this week. Compared with one week ago good to choice yearlings sold 25c lower; all other natives 50@$1.00 lower; western steers 50@75c lower; spots down $1.00; fat mixed yearlings, heifers and cows 25c lower; common and medium heifers and medium bulls 50c lower; low cutters 10@15c lower; good and choice vealers 50c higher.

Tops for week: Yearlings, $12.00; matured steers, $11.90; heifers, $10.50. Bulks for week: Native steers, $8.50@11.50; western steers, $6.00@8.00; fat mixed yearlings and heifers, $9.75@10.50.

HOGS — Liberal receipts of lighter weights and a strong demand for heavier grades of hogs are responsible for medium and handyweight butchers bringing top prices during the current week.

Weights of 220 lb. and upward are steady to 15c lower, with all classes of 210 lb. and down suffering sharp price recessions; 280 lb. butchers are mostly steady with the 220@270 lb. steady to 15c lower; the 190@220 lb., 25@35c off; and the 180 lbs. and down 50@75c lower. Bulk 200@250 lb., $13.35@13.50, today. Top, $13.60; 170@180 lb., $13.15@13.35; 150@160 lb., $12.75@13.10; good pigs, $12.25@12.75; bulk packing sows, $10.50@11.50.

SHEEP—Generous receipts at the 11 markets and reported lower market conditions from other points, coupled with a light local demand, is responsible for a decline of 50@75c on fat lambs during the current week. This in spite of light runs at the local market. Other classes are steady.

Bulk of the fat lambs today brought $13.00@13.25; choice lambs quotable up to $13.50; culls, $8.50; fat ewes, $4.00@6.00.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.)

So. St. Paul, Minn., Sept. 22, 1926.

CATTLE — Price trends have worked lower on all lines since the week's opening, downturns averaging unevenly 15@25c, inbetween grade she stock showing the most loss. Grass fat steers are for the most part unchanged owing to light supplies, the bulk selling at $6.50@7.75, with an extreme top of $9.65, for weighty Montanas.

Most cows and heifers cleared at $4.25@6.50, good and choice kinds selling upwards to $6.50 on cows and $7.00 for weighty spayed heifers. All cutters are down to a $3.25@4.00 basis with bulls largely at $5.00@5.50. Veals sold from $12.00 to $13.00 today, the bulk around $12.25 and down.

HOGS—A net advance of about 50c in packing sows has been the main change in the market during the past week, lights and under weights now being in very dull demand. Bulk of the pigs and lights sold today at $12.50@12.75, the latter price taking desirable 170 to around 200-lb. averages, with a few butchers upward to $13.00 or better. Bulk of the packing sows sold at $11.00@11.35.

SHEEP—Fat lambs are about 25c lower than a week ago, bulk today $12.25@13.25, with a few of the best lambs up to $13.50. Heavy lambs are selling at $11.00, culls, mostly $9.50. Fat ewes are going from $4.00@6.50.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Sept. 22, 1926.

CATTLE—The cattle market is continuing to carry a strong undertone with prices working higher for the more attractive grades of fed stock. The half week total of 16,500 cattle indicates a small reduction compared with last week.

On the market of today prime mixed yearlings of around 1,000 lbs. average sold at $12.00 per hundred, others at $11.50@11.85, but with bulk of good to choice steers and yearlings going in a range of $10.50@11.50; fair to good, $9.00@10.00; common down from $8.50.

Butcher grades of cows and heifers were in slightly better action but at steady prices with bulk of cows at $4.50@5.50; heifers, $5.50@7.00, but with choice fed grades going higher.

HOGS—Hogs are still on the down grade. There were 6,000 here today and the half week total is but 14,400. The market today was steady for butchers and the better grades of light sows, but was 15@25c lower on light weights and the heavier grades of sows.

Best of the light weights, $12.50@12.75; common and underweights, $11.50@12.25; good to choice sows, 300 lbs. and under, $11.50@11.75; others, $11.00@11.50; common lots, $10.25@10.75; pigs, $10.00@12.00; western, $13.00@14.00.

SHEEP—Sheep were strong with best lambs selling at $13.25; best ewes $6.25.

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PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Sept. 18, 1926, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	10,523	8,100	26,416
Swift & Co.	9,480	7,100	28,056
Morris & Co.	4,534	5,700	8,473
Wilson & Co.	7,662	6,800	11,515
Anglo. Amer. Prov. Co.	2,629	700	....
G. H. Hammond Co.	4,151	3,500	....
Libby, McNeill & Libby	1,735	....	....

Brennan Packing Co., 5,400 hogs; Miller & Hart, 3,300 hogs; Independent Packing Co., 4,000 hogs; Boyd, Lunham & Co., 3,100 hogs; Western Packing & Provision Co., 7,000 hogs; Roberts & Oake, 4,500 hogs; others, 20,900 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	5,984	1,489	3,204	7,127
Cudahy Pkg. Co.	5,243	1,523	2,685	8,580
Fowler Pkg. Co.	818	7	....	....
Morris & Co.	4,740	894	2,027	5,562
Swift & Co.	7,749	2,763	3,862	12,781
Wilson & Co.	5,850	1,313	4,683	8,577
Local butchers	788	182	1,960	....
Total	31,172	8,171	18,511	42,627

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	5,449	7,014	11,179
Cudahy Pkg. Co.	6,572	7,285	11,547
Dold Pkg. Co.	1,579	4,873	....
Morris & Co.	3,851	3,697	5,738
Swift & Co.	7,032	5,880	14,928
Glassburg, M.	2	....	....
Hoffman Pkg. Co.	112	....	....
Mayerowich & Vail	57	....	....
Omaha Pkg. Co.	72	....	....
Glaser Prov. Co.	....	....	....
John Roth & Sons	125	....	....
J. Rife Pkg. Co.	4	....	....
So. Omaha Pkg. Co.	178	....	....
Lincoln Pkg. Co.	434	....	....
Morrell Pkg. Co.	....	....	....
Nagle Pkg. Co.	36	....	....
Sinclair Pkg. Co.	98	....	....
Wilson & Co.	155	....	....
Kennett-Murray Co.	....	2,138	....
J. W. Murphy	....	4,872	....
Other hog buyers, Omaha	....	10,470	....
Total	25,756	46,229	43,392

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	3,384	5,682	1,575
Swift & Co.	5,860	5,631	1,988
Morris & Co.	3,050	4,014	1,188
St. Louis Dressed Beef Co.	1,073	....	....
Independent Pkg. Co.	942	1,926	....
East Side Pkg. Co.	1,522	5,369	....
Heil Pkg. Co.	....	1,691	....
American Pkg. Co.	144	403	72
Krey Pkg. Co.	27	813	....
Sartorious Pkg. Co.	...	440	....
Sieloff Pkg. Co.	135	849	20
Gerst Bros.	153	1,111	....
Butchers	15,277	33,122	16,734
Total	31,567	61,051	21,577

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	4,767	1,278	5,404	13,416
Armour & Co.	2,896	144	2,935	4,008
Morris & Co.	2,875	389	2,741	3,155
Others	3,959	568	4,034	10,035
Total	14,497	2,379	15,114	30,614

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	2,841	4,413	22,740	8,905
Kingan & Co.	1,762	811	11,575	1,306
Armour & Co.	404	39	2,959	31
Indianapolis Abt. Corp.	1,097	119	....	....
Hilgemeier Bros.	....	....	762	....
Brown Bros.	186	22	....	....
Bell Pkg. Co.	57	....	454	....
Schussler Pkg. Co.	52	....	559	....
Riverview Pkg. Co.	19	....	272	....
Meier Pkg. Co.	109	9	356	....
Ind. Prov. Co.	19	10	410	33
A. Wabnitz	9	65	....	51
Hoosier Abt. Co.	35	....	....	....
Others	705	110	509	1,077
Total	7,895	5,598	40,596	11,403

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,484	836	1,161	71
Wilson & Co.	2,665	747	2,203	47
Other butchers	119	....	221	....
Total	5,268	1,583	3,585	118

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn's Sons Co.	857	199	3,940	340
Kroger Groc. & Bak. Co.	298	100	2,123	....
Gus Juengling	283	137	....	68
J. & F. Schroth Pkg. Co.	27	....	2,301	....
H. H. Meyer Pkg. Co.	50	....	2,713	....
J. Hilberg's Sons	172	18	....	42
A. Sander Pkg. Co.	10	....	1,460	....
Sam Gall	....	8	....	634
J. Schlacter's Sons	287	223	....	261
Wm. G. Rehn's Sons	190	88	....	....
Total	2,174	773	12,537	1,345

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,545	3,131	11,138	1,576
Swift & Co., Chicago	....	....	....	448
U. D. B. Co., New York.	132	....	....	....
The Layton Co.	....	....	441	....
R. Gumz & Co.	122	1	78	....
Armour & Co., Milw.	379	1,340	....	36
Armour & Co., Chicago.	214	....	....	....
Butchers	268	427	27	209
Traders	226	51	10	27
Total	2,886	4,950	11,694	2,296

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,131	716	5,170	2,572
Armour & Co.	2,995	699	3,675	2,279
Swift & Co.	2,041	824	2,614	2,314
Sacks Pkg. Co.	133	33	5	....
Smith Bros. Pkg. Co.	27	6	33	....
Local butchers	203	20	....	....
Order buyers and packer shipments	1,693	....	11,585	....
Total	10,223	2,298	23,082	7,165

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,520	705	1,210	740
Dold Pkg. Co.	511	44	1,779	....
Rewleigh Pkg. Co.	2,509	....	....	....
Wichita D. B. Co.	35	....	....	....
M. C. Arthur Pkg. Co.	268	....	....	....
Keefe-LeStourgion	61	....	....	....
Others	269	....	604	793
Total	5,173	749	3,593	1,533

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending September 18, 1926, with comparisons:

CATTLE.

	Week ending Sept. 18.	Prev. week.	Cor. week 1925.
Chicago	40,714	31,651	33,582
Kansas City	31,172	26,585	28,158
Omaha	25,756	22,356	20,755
St. Louis	31,567	47,446	31,910
St. Joseph	14,497	14,004	15,367
Sioux City	10,223	9,994	9,789
Oklahoma City	5,268	5,010	4,949
Indianapolis	7,895	7,262	5,591
Cincinnati	2,174	1,518	1,859
Milwaukee	2,886	2,979	1,794
Wichita	5,173	2,686	1,552
Denver	....	....	2,112
St. Paul	....	....	11,850
Total	177,325	171,491	169,268

HOGS.

	Week ending Sept. 18.	Prev. week.	Cor. week 1925.
Chicago	80,100	68,400	70,900
Kansas City	18,511	15,797	13,780
Omaha	46,229	47,406	50,994
St. Louis	61,051	75,773	81,013
St. Joseph	15,114	22,280	24,706
Sioux City	23,082	26,978	32,774
Oklahoma City	3,585	2,732	4,744
Indianapolis	40,596	31,625	38,213
Cincinnati	12,537	10,577	11,026
Milwaukee	11,694	10,086	5,343
Wichita	3,593	2,438	10,166
Denver	....	....	4,467
St. Paul	....	....	30,164
Total	316,092	314,092	378,290

SHEEP.

	Week ending Sept. 18.	Prev. week.	Cor. week 1925.
Chicago	74,460	45,701	49,869
Kansas City	42,627	33,618	22,008
Omaha	43,392	35,966	35,642
St. Louis	21,577	17,986	10,820
St. Joseph	30,614	29,750	16,526
Sioux City	7,165	6,461	5,577
Oklahoma City	118	....	35
Indianapolis	11,403	8,401	3,718
Cincinnati	1,345	1,031	1,309
Milwaukee	2,296	1,501	1,772
Wichita	1,533	695	426
Denver	....	....	3,366
St. Paul	....	....	12,646
Total	236,530	181,110	163,714

NEW YORK LIVE STOCK.

Receipts of livestock at New York for week ending Sept. 18, 1926, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,963	9,579	7,710	30,155
New York	1,644	2,582	19,528	3,954
Central Union	4,257	1,435	.....	21,679
Total	9,864	13,596	27,238	55,788
Previous week	7,702	11,806	22,311	35,682
Two weeks ago	9,134	15,175	22,378	52,404

Carcass beef sells chiefly on its good looks. What ruins the looks of a carcass? How should the carcass "splitter" work to prevent this? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

RECEIPTS AT CENTERS.

SATURDAY, SEPTEMBER 18, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	3,500	6,000
Kansas City	800	1,000	200
Omaha	200	4,700	3,500
St. Louis	800	5,000	4,000
St. Joseph	200	2,000	1,500
St. Paul	3,200	1,500	1,000
Oklahoma City	....	100	....
Fort Worth	200	100	1,500
Denver	500	....	6,000
Louisville	....	800	400
Wichita	400	800	500
Indianapolis	300	4,500	500
Pittsburgh	200	1,200	500
Cincinnati	100	1,700	600
Buffalo	200	1,600	700
Cleveland	100	1,000	100
Nashville, Tenn.	....	400	100
Toronto	1,000	....	100

MONDAY, SEPTEMBER 20, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	32,000	23,000	37,000
Kansas City	44,000	6,500	23,000
Omaha	28,500	5,500	33,000
St. Louis	18,000	14,000	2,000
St. Joseph	6,500	3,500	12,000
Sioux City	10,000	2,500	4,000
St. Paul	24,000	12,000	17,000
Oklahoma City	2,000	8,000	....
Fort Worth	4,500	1,000	500
Milwaukee	400	800	300
Denver	6,500	2,500	24,100
Louisville	1,000	1,000	1,000
Wichita	4,200	1,800	1,300
Indianapolis	1,500	5,500	500
Pittsburgh	2,800	5,000	4,000
Cincinnati	3,100	3,600	200
Buffalo	2,600	12,000	6,000
Cleveland	1,100	3,500	2,100
Nashville, Tenn.	300	800	1,000
Toronto	4,000	700	4,000

TUESDAY, SEPTEMBER 21, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	16,000	26,000	28,000
Kansas City	16,000	6,000	16,000
Omaha	12,500	8,000	35,000
St. Louis	11,500	14,500	4,500
St. Joseph	3,500	3,500	9,000
Sioux City	4,000	4,000	2,000
St. Paul	3,500	7,000	2,500
Oklahoma City	1,500	600	....
Fort Worth	2,000	800	300
Milwaukee	1,300	4,500	500
Denver	1,000	1,000	8,000
Louisville	100	1,100	700
Wichita	1,500	1,100	400
Indianapolis	1,600	9,000	1,600
Pittsburgh	100	500	500
Cincinnati	600	4,100	900
Buffalo	300	2,500	1,400
Cleveland	100	2,000	800
Nashville, Tenn.	100	800	500
Toronto	800	1,000	1,400

WEDNESDAY, SEPTEMBER 22, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	13,000	12,000	25,000
Kansas City	11,000	6,000	18,000
Omaha	10,500	7,500	20,000
St. Louis	7,500	12,000	2,000
St. Joseph	3,500	5,000	6,000
Sioux City	3,500	6,000	1,000
St. Paul	3,000	8,500	3,000
Oklahoma City	900	900	....
Fort Worth	2,500	500	300
Milwaukee	700	2,500	300
Denver	1,400	700	12,700
Louisville	100	1,100	800
Wichita	700	1,300	200
Indianapolis	1,500	8,000	1,500
Pittsburgh	100	2,000	900
Cincinnati	600	3,700	1,500
Buffalo	400	2,000	400
Cleveland	400	3,000	1,400
Nashville, Tenn.	100	800	600
Toronto	600	1,500	1,400

THURSDAY, SEPTEMBER 23, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	14,000	19,000	25,000
Kansas City	4,500	4,500	4,500
Omaha	5,500	3,000	21,000
St. Louis	3,500	10,000	1,500
St. Joseph	2,000	3,500	5,000
Sioux City	1,500	4,000	3,500
St. Paul	3,200	6,500	4,000
Oklahoma City	900	500	....
Fort Worth	3,000	500	2,000
Milwaukee	600	3,500	600
Denver	900	1,300	4,400
Wichita	500	1,400	600
Indianapolis	750	4,500	750
Pittsburgh	....	2,000	1,000
Cincinnati	800	4,000	1,800
Buffalo	300	2,000	200
Cleveland	300	2,300	1,000

FRIDAY, SEPTEMBER 24, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	3,000	11,000	21,000
Kansas City	1,500	3,000	5,000
Omaha	1,200	4,500	18,000
St. Louis	1,500	9,500	800
St. Joseph	400	400	800
Sioux City	800	3,000	300
St. Paul	2,200	5,500	1,500
Oklahoma City	200	400	....
Fort Worth	1,300	200	600
Milwaukee	100	400	100
Denver	....	300	4,600
Wichita	500	1,300	300
Indianapolis	800	700	800
Pittsburgh	200	2,500	800
Cincinnati	700	2,800	700
Buffalo	200	3,800	1,000
Cleveland	200	1,800	800

HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES.—There was another general advance in packer hide market during the week, trading in active descriptions being ½c over prices of previous week, with exception of extreme native steers, which advanced ¼c. Movement embraced around 75,000 hides.

Spready native steers quiet and priced nominally at 17½c. Two cars of September and one car October spready natives sold at New York at 17c for koshers.

Heavy native steers to the number of about 12,000 Septembers moved at the new price of 15½c, all packers participating. About 4,500 September extreme native steers sold at 14¾c. Around 10,000 butt branded brought 14½c for September. Sales of 9,000 September Colorados at 14c. About 4,500 heavy Texas steers brought 14½c. Early in week 5,000 light Texas steers sold at 13½c. Sales of 3,000 extreme light Texas steers at 13½c.

Heavy native cows 14½c last paid; some confidential trading hinted at but generally asking 15c. About 5,000 light native cows sold late in the week at 14½c. Branded cows quiet and 13½c asked; trading expected shortly here.

One packer reports bid of 10½c for native bulls, asking 11c. Branded bulls nominally 9c for northerns, 9½c for southerns.

SMALL PACKER HIDES.—There was considerable activity in small packer hide market during week, resulting in only one unsold lot of September hides remaining in hands of local killers. Middle of the week one local small packer moved his September production of 4,000 to 5,000 hides on split weight basis, obtaining 14½c for 25/45 lb. weights and 14c for 45 lb. up, the branded hides bringing 13c; bulls were not included.

The day previous, another local killer moved September production of about 7,000 on same basis. Prior to this, four other small packers moved September productions, generally obtaining 14c for all-weight native steers and cows and 13c for branded, about 21,000 hides being involved.

Native bulls are held at 10c, generally. Branded bulls nominally 8@8½c.

Later, the one unsold lot of September hides, about 3,500, moved on split weight basis, 14½c being obtained for 25/45 lb. and 14c for 45 lb. up, branded moving at 13c.

COUNTRY HIDES.—Country hides continue in good demand with prices firm. Fairly good demand for all-weights at 11c, selected delivered. Heavy steers held at 10½@11c. Heavy cows selling at 9½@10c. Good lots of buff weights have sold at 11c, this figure generally asked.

Extremes in best demand; short-haired 25/45 lb. have sold up to 14½c and some asking higher; 25/50 lb. weights range from 13½c to 14c. Bulls quiet and 8@8½c, selected, asked. All weight western branded 8½@9c, Chicago freight, asked.

HIDE MOVEMENT.—Receipts of hides at Chicago for week ending Sept. 18,314,000 lbs.; previous week, 3,685,000 lbs.; same week, 1925, 2,246,000 lbs.; from Jan. 1 to Sept. 18, 123,112,000 lbs.; same period, 1925, 130,830,000 lbs.

Shipments of hides from Chicago for week ending Sept. 18, 4,183,000 lbs.; previous week, 4,193,000 lbs.; same week, 1925, 3,713,000 lbs.; from Jan. 1 to Sept. 18, 185.596,000 lbs.; same period, 1925, 171.519,000 lbs.

CALFSKINS.—Packer calfskins quieter after the recent heavy trading; market firm. Generally asking 21c for September skins and two bids of 20c reported; last trading was at 20c.

First salted Chicago city calfskins 18c last paid, 18½c firmly asked. Resalted lots firm at 15@17c, according to quality. Outside city skins 17@17½c, with up to 18c asked for choice lots. Straight countries quoted at 14@14½c.

Packer native kips generally held at 20c for September and market firm; last trading was at 19c. One packer sold 3,000 over-weight kips at 17½c and is asking 18c for more. Branded kips held at 15½@16c.

First salted Chicago city kips firm and priced around 18c; some small trading understood to have been put through at this figure. Resalted lots priced at 15½@16½c, selected. Outside city kips 16½@17½c, selected; straight countries 14@14½c.

Packer regular slunks firm and one packer reports bid of $1.30, which was last trading price previous week; some special selection, all one color slunks, have recently sold up to $2.00. Hairless slunks priced at 75c.

DRY HIDES.—Dry hides steady, flint dry all-weights quoted at 18@19c, according to section, some choice lots held at 20c.

HORSEHIDES.—Horsehides steady; choice renderers held at $5.00; $4.50 paid for several good mixed lots; ordinary country lots quoted around $4.00@4.25; ponies and glues at half price.

SHEEPSKINS.—Dry pelts steady and priced at 22@25c per lb., according to section and quality. Packer shearlings quiet; market nominally $1.40, based on decline in quality of late. Pickled skins quiet; last trading price $10.25 per doz. for straight run of lambs. Packer lamb pelts selling at Chicago at $2.85 per cwt. live lamb. Sales at New York reported at $3.05, salted, per cwt.

PIGSKINS.—No. 1 pigskin strips quiet and priced nominally at 6½@7c. Gelatine stocks still inactive; sales could be made at 4½c, but holders not inclined to let go at that figure.

New York.

PACKER HIDES.—City packer hide market reported well sold up and prices steady. Two cars of September and one car October spready native steers sold at 17c for koshers. Last trading on native steers was at 15½c for September koshers, butts 14c and Colorados 13½c. Tanners following market closely.

COUNTRY HIDES.—Country hide market rather quiet, with very little change in price schedule. Call chiefly for light ends and offerings of extremes continue limited; prices range from 14c to 14½c for 25/45 lb. and 13½@14c for 25/50 lb. weights.

CALFSKINS.—New York city calfskins steady to firm with prices unchanged; some little trading in confidential way. Stocks well sold up. The 5-7's are priced at $1.70, 7-9's at $2.10 and 9-12's at $2.70, nominally.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending September 25, 1926, with comparisons, are reported as follows:

PACKER HIDES.

	Week ending Sept. 25, '26.	Week ending Sept. 18, '26.	Cor. week, 1925.
Spready native steers	@17½n	17 @17½	@19c
Heavy native steers	@15½	@15	@17½c
Heavy Texas steers	@14½	@14	@16c
Heavy butt branded steers	@14½	@14	@16½c
Heavy Colorado steers	@14	@13½	@15c
Ex-Light Texas steers	@13½	13 @13½	@13c
Branded cows	@13½ax	13b @13½ax	@13c
Heavy native cows	14½@15	@14½	@17½c
Light native cows	@14½	@14	@15½c
Native bulls	10½b@11ax	10 @10½	13¼@13½c
Branded bulls	9 @ 9½	8½@ 9	@11½n
Calfskins	20b @21ax	19½@20	@22c
Kips	19½@20ax	@19b	@21c
Kips, over't	@17½ax	@17	@18c
Kips, branded	15½@16ax	15 @15½	@16c
Slunks, regular	@1.30b	1.25@1.30	@1.05
Slunks, hairless	@75	60 @70	50 @55c

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending Sept. 25, '26.	Week ending Sept. 18, '26.	Cor. week, 1925.
Natives, all weights	14 @14½	@14¼c	@15½c
Br. hds.	@13c	@13¼c	@14½c
Bulls, native	@10ax	@10¼c	@13½c
Branded bulls	8 @ 8¼c	8 @ 8¼c	@13¼c
Calfskins	@18½n	18 @18½c	@18½c
Kips	@18n	17½@18c	@15½c
Slunks, regular	1.00@ 1.20ax	1.00@1.20ax	@1.00
Slunks, hairless No. 1	25 @35n	25 @30n	@40c

COUNTRY HIDES.

	Week ending Sept. 25, '26.	Week ending Sept. 18, '26.	Cor. week, 1925.
Heavy steers	10½@11ax	10½@11ax	13 @13½c
Heavy cows	9½@10	9½@10c	12 @12½c
Buffs	10¾@11	10¾@11c	12½@13c
Extremes	13½@14½	13½@14½c	14½@15c
Bulls	8 @ 8½	8 @ 8½c	10 @10½c
Calfskins	14 @14½c	14 @14¼c	15 @16c
Kips	14 @14½	14 @14½c	14 @15c
Light calf	$0.90@1.10	$0.90@1.00	$1.10@1.15
Deacons	$0.90@1.10	$0.90@1.00	$1.00@1.05
Slunks, regular	$0.60@0.65	$0.60@0.65	$0.90@1.00
Slunks, hairless	$0.15@0.25	$0.15@0.25	$0.30@0.40
Horsehides	$4.00@5.00	$4.00@5.00	$4.50@5.50
Hogskins	$0.35@0.40	@0.35	$0.25@0.30

SHEEPSKINS.

	Week ending Sept. 25, '26.	Week ending Sept. 18, '26.	Cor. week, 1925.
Packer lambs	$1.90@2.00	1.90@2.00	.....
Pkrs. shearlgs.	@1.47½	@1.47½	$1.50@1.65
Dry pelts	0.22@0.25	0.22@0.25	$0.30@0.33

Stocks and Distribution of Hides and Skins

Stocks of hides and skins in the United States for the month of July, 1926, with comparisons, based on reports received from 4,273 manufacturers and dealers, are reported by the U. S. Department of Commerce as follows:

	Stocks on hand or in transit July, 1926.	Stocks on hand or in transit June, 1926.	Stocks on hand or in transit July, 1925.	Stocks disposed of during July, 1926.
Cattle, total, hides	4,267,609	4,426,460	3,731,668	1,799,206
Domestic—packer hides	2,787,788	2,851,749	2,407,128	1,169,272
Domestic—other than packer hides	1,209,148	1,320,523	1,047,540	526,163
Foreign (not including foreign-tanned) hides	270,673	254,197	277,000	103,771
Buffalo hides	35,264	46,220	67,296	2,804
Cattle and kip, foreign-tanned hides and skins	9,730	9,768	11,479	.....
Calf and kip skins	4,446,448	4,100,650	4,022,806	1,467,033
Horse, colt, ass, and mule:				
Hides	87,782	97,239	103,910	34,607
Fronts, whole	127,434	152,548	44,172	910
Butts, whole	253,560	257,734	193,845	3,687
Shanks	52,431	98,716	24,870	37,937
Goat and kid skins	11,557,397	10,271,888	9,805,505	1,395,300
Cabretta skins	957,597	832,193	831,063	113,647
Sheep and lamb skins	7,466,975	7,087,632	8,125,911	2,768,149
Skivers and fleshers, dozens	129,345	102,232	110,543	40,213
Kangaroo and wallaby skins	119,946	118,139	171,324	.....
Deer and elk skins	232,911	247,423	359,286	106,906
Pig and hog skins	34,611	36,299	26,140	9,619
Pig and hog strips, pounds	497,512	411,114	451,787	27,801

ICE AND REFRIGERATION

ICE NOTES.

The Harry Hanson cold storage plant at Watertown, N. Y., has just been completed.

Contract for the erection of a cold storage warehouse at Marshfield, Wis., to cost around $75,000, has been let by the Central Wisconsin Storage Co., of Marshfield.

The Omaha Cold Storage Co., Omaha, Neb., plans a new cold storage warehouse at Central City, Neb., to cost $50,000.

The Southeastern Ice & Cold Storage Co., Chattanooga, Tenn., has increased its capital stock from $560,000 to $1,500,000.

A branch cold storage plant in Willow Springs, Mo., is to be erected by the Producers Produce Co., of Springfield, Mo.

The Redlands Ice & Cold Storage Co., Redlands, Cal., is planning a cold storage warehouse and refrigerating plant in the Yucaipa Valley section to cost approximately $50,000.

An addition to the plant of the Wolcott Cold Storage & Ice Co., Wolcott, N. Y., is now under construction.

A one-story cold storage and refrigerating plant is soon to be erected by the Val Verde Industries, Val Verde, Tex., at an approximate cost of $150,000.

The Weber Ice Cream Co., Sedalia and Jefferson City, Mo., has leased a building at the corner of Fourth and Nichols street, Fulton, Mo., and will install a cold storage plant there.

The Marshfield Ice & Cold Storage Co., Marshfield, Mo., is adding equipment to its cold storage warehouse and is making improvements.

Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue West 22nd St. **JOHN R. LIVEZEY** PHILADELPHIA, PA.

Novoid Corkboard Insulation

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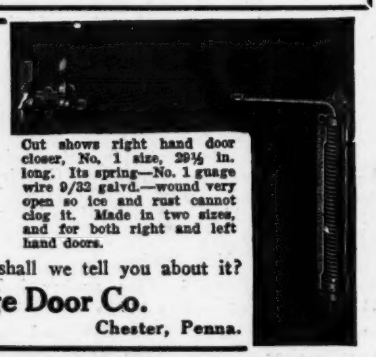
STEVENSON'S 1922

"Man Size" Door Closer

stops the loss—the outflow of dry cold air, the ruinous inflow of warm moist air—at unclosed doorways.

Size No. 1 (29½ in.) $9.50 No. 2 (23½ in.) $8.50
Prices F. O. B. Chester

State size of doors. Whether right or left hand. Whether door and frame are flush.



Cut shows right hand door closer, No. 1 size, 29½ in. long. Its spring—No. 1 guage wire 9/32 galvd.—wound very open so ice and rust cannot clog it. Made in two sizes, and for both right and left hand doors.

There's only one way to greater economy—shall we tell you about it?

Stevenson Cold Storage Door Co.

1511 West Fourth St. Chester, Penna.

SIXTY YEARS ON THE JOB.

James M. Desmond of 382 Senator Street, Brooklyn, New York, has been awarded a prize gold watch by the Eastern Ice Association in recognition of sixty years continuous service in the ice industry. The award follows a three months' search instituted by the association to locate the man who has served longest in the ice industry in the metropolitan district of New York City.

Mr. Desmond has a proven record of continuous service since he entered the employ of Joseph Hopkins Company in 1866 as a fourteen-year-old office boy. In the year following, that concern was absorbed by the Knickerbocker Ice Company, in whose employ he has remained ever since. In climbing the rungs of the industry's ladder Mr. Desmond has filled practically every position save that of driving an ice wagon. From office boy he became, in turn, clerk, weighmaster, depot agent, collector, and assistant to manager and he often harvested ice in the winter. Now, at the age of 75, he is a special collector in the company's main Brooklyn office.

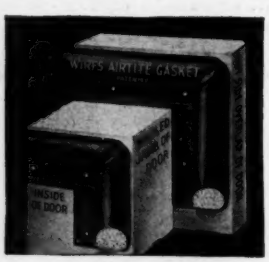


IN ICE BUSINESS 60 YEARS.
Secretary Wm. H. Ross of the Eastern Ice Association presents gold watch to employe longest in service.

Two men, who also started in the business before the day of manufactured ice and motorized delivery service, were close runners-up on Mr. Desmond for the gold watch, donated by Charles C. Small, president of the Knickerbocker Ice Company. William F. Meagher of 42 Woodbine Drive, West Freeport, boasted a record of 56 years, and Alex. Cummings of 192 Claremont Avenue, Manhattan, a record of 53 years.

The Eastern Ice Association undertook its search for the "veteran" in the hope of finding valuable material on the early history of the ice business, and to give recognition for long and faithful service in the field. According to Secretary William H. Ross, "the contest seems to prove that men who enter the ice business stay in it and are long-lived. Eleven men filed claims to the prize who have served more than 40 years and the number who have seen more than 25 years in the industry is phenomenal."

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EQUIP your refrigerators and cold storage rooms with the genuine Wirfs "Airtite" Cushion Door Gasket—a flexible, rubberized, insulated strip that is widely known as the most efficient gasket made. Used by refrigerating and cold storage plants. Makes a great big saving on your refrigeration costs by preventing continuous loss of cold air through door contacts. Send for samples and prices.

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Sole Manufacturer and Patentee

113 S. 17th St., Saint Louis, U. S. A.



20 Years *from* Now!

Jamison Doors

Jamison Cold Storage Door Company

Hagerstown Maryland U. S. A.

Chicago Section

William J. Witler, of the Missouri Butterine Company, St. Louis, Mo., passed through the city this week on his way East.

—

President Max Hahn, of the Max Hahn Packing Company, Dallas, Tex., made one of his infrequent trips to Chicago during the week.

—

Packers' purchases of livestock at Chicago for the first four days of this week totaled 46,496 cattle, 8,577 calves, 55,662 hogs and 49,361 sheep.

—

W. G. Agar, of the Agar Packing & Provision Co., Chicago, has returned to his desk after an illness of several days. It would never do to have W. G. sick during convention week!

—

Friends of Clarence Keene, manager of the provision department of Kingan & Company, Indianapolis, are sympathizing with him in the loss of his mother, whose death occurred last Sunday.

—

Provision shipments from Chicago for the week ending Sept. 18, 1926, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	Cor. week, 1925.
Cured meats, lbs.	17,172,000	13,947,000	19,272,000
Fresh meats, lbs.	35,464,000	29,226,000	40,735,000
Lard, lbs.	9,745,000	6,839,000	9,780,000

—

Austin P. Flett, who has been associated with the U. S. Cold Storage Company for several years, is severing his connection with that concern October 1, it is reported. Mr. Flett has many friends in the trade, who wish him success in his future undertakings.

—

W. L. Balentine, of Balentine's, well-known pork and beef packers in Greenville, S. C., was in Chicago this week calling on the trade, and finding out "how they do it" up north. Balentine's is one of the most successful of the Southern plants, and still growing.

—

Prices realized on Swift & Company sales of carcass beef in Chicago for week ending Saturday, September 18th, 1926, on shipments sold out were as follows: Cows, common to good, 9@13c; steers, common to medium, 12@15.50c; steers, good to choice, 16@20c; and averaged 14.33 cents a pound.

—

They don't even let M. D. Harding, assistant general superintendent of Armour and Company, alone when he is away from the plant! He has just been elected vice-president of the South Shore Chamber of Commerce, a live-wire organization that looks after the interests of the popular residential district in which Myrick lives. Now watch the South Shore boom!

CUDAHY INCREASES DIVIDEND.

The dividend rates on the present common stock of the Cudahy Packing Co. has been increased to an $8 annual basis, with a declaration of $2 quarterly dividend.

The common stock of the Cudahy Packing Company was increased $10,000,000 by a recent vote of the board of directors of the company. The total value of this stock, including the increase, is $36,449,500.

The common stock has been split on a basis of two new shares to one of old, and the par value of the new stock is to be $50, compared with $100 as at present. It is expected that the new stock will be put on a $4 annual basis.

How are the various kinds of edible beef offal handled on the killing floor? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

CORN BELT PACKERS MEET.

(Continued from page 22.)

At the invitation of the Iowa Packing Company the next meeting of the region will be held in Des Moines, Iowa, on a date to be announced later.

The following packers attended the meeting:

C. M. Aldrich, Morton Gregson Company; W. W. Bowers, Sr., W. W. Bowers, Jr., Wilson & Company; Geo. M. Cockle, Armour and Company; C. A. Cushman, Swift & Company; H. R. Davison, Institute of American Meat Packers; William Diesing, Cudahy Packing Company; Fred G. Duffield, Jay E. Decker, Jacob E. Decker & Sons; Geo. A. Hormel, Jay C. Hormel, B. F. Hormel, John G. Hormel, Geo. A. Hormel & Company; P. A. Jacobson, G. J. Rohneder, Interstate Packing Company; Oscar G. Mayer, Oscar G. Mayer & Co., Inc.; A. D. McDonnell, Rath Packing Company; Myron G. McMillan, Robert I. Hodgins, J. T. McMillan Company, Inc.; H. L. McWilliams, Dold Packing Company; H. J. Nelson, Iowa Packing Company; J. M. Rath, R. A. Rath, Rath Packing Company; R. S. Sinclair, Harry A. Palmer, T. M. Sinclair & Co., Ltd.

PACKERS AT LOUISVILLE.

Packers from the Southern states attended a joint meeting of the Institute's Kentucky, Tennessee, and Southeastern regions on Thursday, September 23, at the Brown Hotel in Louisville. The speakers were W. W. Woods, Executive Vice President of the Institute; Miss Gudrun Carlson, Director of the Department of Home Economics; Dr. W. Lee Lewis, Director of the Institute's Department of Scientific Research, and John C. Cutting, Director of the Department of Retail Merchandising. The speakers described the services of the Institute to its member companies.

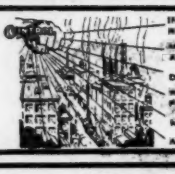
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230 Fifth Ave., New York

MEAT CLASSES AT CINCINNATI.

The evening courses in Packinghouse Practice at the University of Cincinnati began on September 20. A highly satisfactory enrollment is reported, which is in large part due to the excellent publicity broadcasted by the University of Cincinnati and the Cincinnati Meat Packers' Association, through its secretary, C. W. Riley, Jr.

In commenting on the work of the local meat packers in giving publicity to the courses, Mr. Riley says that literature had been mailed to 542 packers, meat stores and allied industries. Both the Cincinnati packers and the university are enthusiastic about the courses and the excellent information to be imparted to the students.

The courses are given by the university, in cooperation with the Institute of American Meat Packers and with the counsel and active participation of the Cincinnati Meat Packers' Association.

There will be three courses this year. "Pork Operations" will occupy the first semester and "Beef, Mutton, Veal and Manufacturing Operations" the second. G. A. Zimmerman is in charge of these two courses, supplemented by special lecturers from the Institute of American Meat Packers.

A third course, on "Economics of the Meat Packing Industry," is offered this year. This course will cover the economic principles applied to the meat-packing industry, and is recommended especially to the meat-packing executive and to his assistants in the factory and office, as well as to those students who attended the courses on beef and pork operations last year. The lecturer for this course is Prof. R. E. Taylor, of the University of Cincinnati.

The classes in pork and beef operations will be held on Wednesday evening of each week from 7:15 to 9:00 o'clock. Fees for each course to residents are $12.00 and to non-residents $15.00. The cost of the course on "Economics of the Meat Packing Industry" is $15.00 to residents and $20.00 to non-residents. This course is given on Monday evenings, and will last from September 30 to April 2.

Upon the completion of any of these courses, the student is awarded a certificate by the Cincinnati Meat Packers' Association.

DEATH TAKES JOHN HETZEL.

John Hetzel, president of Hetzel & Company, well-known Chicago packers and sausage makers, died on September 17 at his home in Chicago after a brief illness. He was 63 years of age.

Mr. Hetzel was one of the old-time German packers and sausage makers who knew his business thoroughly, and consistently turned out a high-grade product. He had a host of friends everywhere, who will sincerely mourn his passing.

John Hetzel was born in Germany November 23, 1863, coming to America in 1880, at the age of 17. Coming to Chicago he soon found work, and continued in the employ of others until 1884, when he started a small retail business for himself.

The business gradually grew and prospered, causing him to branch out into the wholesaling and sausage-making fields. The firm was operated under the name of John Hetzel until 1916, when it was incorporated as Hetzel & Company, with Mr. Hetzel as president, the position he held at the time of his death.

His skill as a sausagemaker received wide prominence during the Chicago World's Fair in 1893, when he furnished the sausage served at the famous German "Bratwurst Glocklein."

Mr. Hetzel is survived by his widow, Mrs. Mimi Hetzel; two sons, Henry B. and John P., who are actively associated with the company and well-known throughout the industry; and two daughters, Miss Wilma Hetzel and Mrs. August Bredemeier.

The funeral was held September 20 from the late residence, 442 Briar place, with interment at Rosehill Cemetery. Mr. Hetzel's great popularity and high standing was demonstrated by the exceptionally large number of friends who attended the funeral.



THE LATE JOHN HETZEL

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Sept. 18, 1926.

CATTLE.

	Week ending Sept. 18.	Prev. week.	Cor. week, 1925.
Chicago	40,714	31,651	33,582
Kansas City	39,343	34,278	38,470
Omaha	25,607	23,546	20,405
East St. Louis	19,353	19,358	14,563
St. Joseph	12,506	12,074	14,314
Sioux City	11,338	10,713	8,652
Cudahy	1,301	1,041	851
Ft. Worth	7,059	7,386	.....
Philadelphia	2,894	1,753	2,234
Indianapolis	5,547	4,960	1,557
Boston	1,871	1,608	1,576
New York and Jersey City	5,607	7,599	9,017
Oklahoma City	6,851	6,427	6,501
Total	179,991	162,394	151,722

HOGS.

Chicago	80,100	68,400	70,900
Kansas City	18,511	15,797	13,780
Omaha	28,796	26,261	30,321
East St. Louis	31,247	28,012	26,916
St. Joseph	11,234	14,794	13,808
Sioux City	14,775	17,221	23,514
Cudahy	7,488	7,121	11,601
Fort Worth	3,889	1,851	.....
Philadelphia	18,902	16,250	12,059
Indianapolis	17,604	15,004	16,370
Boston	6,314	9,660	11,073
New York and Jersey City	27,238	37,304	37,615
Oklahoma City	3,585	2,732	4,744
Total	269,683	260,407	272,701

SHEEP.

Chicago	74,460	45,701	49,869
Kansas City	42,627	33,618	22,008
Omaha	44,714	38,918	34,021
East St. Louis	8,665	7,431	6,810
St. Joseph	20,579	21,091	12,259
Sioux City	8,131	5,348	5,910
Cudahy	703	497	418
Fort Worth	5,399	2,958	.....
Philadelphia	6,426	7,244	6,533
Indianapolis	2,498	1,692	1,246
Boston	6,804	6,074	5,090
New York and Jersey City	34,109	39,977	46,813
Oklahoma City	118	.....	35
Total	255,233	210,549	191,075

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 13	35,661	4,455	32,517	36,612
Tues., Sept. 14	15,599	2,342	25,032	27,934
Wed., Sept. 15	12,168	2,168	16,006	27,833
Thur., Sept. 16	12,321	1,956	25,417	24,261
Fri., Sept. 17	3,634	587	12,800	22,780
Sat., Sept. 18	1,747	549	4,377	9,108
Totals this week	81,130	12,057	116,149	148,528
Previous week	60,215	13,543	98,547	97,580
Year ago	61,558	12,950	94,253	86,497
Two years ago	69,408	12,679	119,214	137,552

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 13	7,027	389	7,873	4,983
Tues., Sept. 14	6,130	270	5,149	14,976
Wed., Sept. 15	7,049	171	5,570	13,281
Thur., Sept. 16	4,683	35	6,273	15,084
Fri., Sept. 17	2,461	62	5,760	18,052
Sat., Sept. 18	584	4	2,252	5,445
Totals last week	18,722	1,061	29,181	49,372
Previous week	21,653	805	33,852	48,521
Year ago	14,178	1,018	22,925	27,693
Two years ago	23,493	834	35,315	45,448

Receipts at Chicago Stock Yards thus far this year to Sept. 18, with comparative totals:

	1926.	1925.
Cattle	2,203,711	1,996,306
Calves	557,007	629,011
Hogs	4,997,506	5,722,827
Sheep	2,974,461	2,789,636

Combined weekly hog receipts at eleven markets for week ending Sept. 18, with comparisons:

	Week.	Year to date.
Week ending Sept. 18	410,000	18,901,000
Previous week	415,000	.....
1925	412,000	21,798,000
1924	460,000	27,142,000
1923	579,000	26,834,000
1922	437,000	20,398,000

Combined receipts at seven markets for the week ending Sept. 18, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending Sept. 18	315,000	331,000	416,000
Previous week	280,000	339,000	355,000
1925	248,000	332,000	286,000
1924	317,000	354,000	407,000
1923	325,000	466,000	380,000
1922	314,000	325,000	250,000

Combined receipts at seven points for 1926 to Sept. 18, 1926, with comparisons:

	*Cattle.	Hogs.	Sheep.
1926	7,511,000	16,091,000	7,966,000
1925	7,185,000	18,536,000	7,225,000
1924	7,333,000	22,344,000	7,543,000
1923	7,625,000	22,171,000	7,457,000
1922	7,138,000	16,523,000	6,865,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Number received.	Average weight lbs.	Prices Top.	Prices Average.
*This week	115,300	266	$14.65	$12.10
Previous week	98,547	269	14.40	11.75
1925	94,253	251	13.60	12.45
1924	119,214	243	10.50	9.55
1923	157,199	240	9.20	8.25
1922	117,766	252	10.55	9.00
1921	122,582	248	8.75	7.50
Av. 1921-1925	122,000	247	$10.50	$ 9.35

*Receipts and average weights for week ending Sept. 18, 1926, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending Sept. 18	$10.65	$12.10	$ 6.25	$14.15
Previous week	10.30	11.75	6.00	14.35
1925	11.75	12.45	7.15	15.55
1924	9.50	9.55	5.90	13.20
1923	10.30	8.25	7.25	13.85
1922	10.25	9.00	6.40	13.85
1921	7.90	7.50	4.10	8.55
Av. 1921-1925	$ 9.95	$ 9.35	$ 6.15	$13.00

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending Sept. 18	52,700	82,600	78,800
Previous week	41,493	69,366	48,208
1925	44,567	69,727	50,815
1924	45,458	88,539	79,126
1923	49,260	119,143	74,215

*Saturday, Sept. 18, estimated.

Chicago packers' hog slaughters for the week ending Sept. 18, 1926.

Armour & Co.	8,100
Anglo-American	700
Swift & Co.	7,100
Hammond Co.	3,500
Morris & Co.	5,700
Wilson & Co.	6,800
Boyd-Lunham	3,100
Western Packing Co.	7,000
Roberts & Oake	4,500
Miller & Hart	3,300
Independent Packing Co.	4,000
Brennan Packing Co.	5,400
Agar Packing Co.	2,600
Others	18,300
Total	80,100
Previous week	68,400
1925	71,100
1924	92,700
1923	123,400

(For Chicago livestock prices see page 40.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday, September 23, 1926.

Green Meats.

Regular Hams—

8-10 lbs. avg	@26¼
10-12 lbs. avg	@25¾
12-14 lbs. avg	@24¾
14-16 lbs. avg	@24¾
16-18 lbs. avg	@23
18-20 lbs. avg	@22¾

Skinned Hams—

14-16 lbs. avg	@25¾
16-18 lbs. avg	@24½
18-20 lbs. avg	@22
20-22 lbs. avg	@17
22-24 lbs. avg	@15¾
24-26 lbs. avg	@15
25-30 lbs. avg	@14¾

Picnics—

4- 6 lbs. avg	@17¾
6- 8 lbs. avg	@14¾
8-10 lbs. avg	@13½
10-12 lbs. avg	@13¼
12-14 lbs. avg	@13

Bellies—(Square cut and seedless)

6- 8 lbs. avg	@29½
8-10 lbs. avg	@26½
10-12 lbs. avg	@25¼
12-14 lbs. avg	@23¾
14-16 lbs. avg	@22¾
16-20 lbs. avg	@21

Pickled Meats.

Regular Hams—

8-10 lbs. avg	@27½
10-12 lbs. avg	@27
12-14 lbs. avg	@26¾
14-16 lbs. avg	@26½
16-18 lbs. avg	@26¼
18-20 lbs. avg	@26

Boiling Hams—(house run)

16-18 lbs. avg	@26¾
18-20 lbs. avg	@26¾
20-22 lbs. avg	@26¼

Skinned Hams—

14-16 lbs. avg	@28¼
16-18 lbs avg	@27¾
18-20 lbs. avg	@26½
20-22 lbs. avg	@22
22-24 lbs. avg	@19
24-26 lbs. avg	@18
25-30 lbs. avg	@17

Picnics—

4- 6 lbs. avg	@18
6- 8 lbs. avg	@14¾
8-10 lbs. avg	@13½
10-12 lbs. avg	@13¼
12-14 lbs. avg	@13

Bellies—(square cut and seedless)

6- 8 lbs. avg	@29½
8-10 lbs. avg	@27½
10-12 lbs. avg	@25¼
12-14 lbs. avg	@23¼
14-16 lbs. avg	@22½
16-20 lbs. avg	@21

Dry Salt Meats.

Extra short clears, 35/45	@15¾
Extra short ribs, 35/45	@15¾
Regular plates, 6-8	@12½
Clear plates, 4-6	10¼@10½
Jowl butts	10¼@10½

Fat Backs—

8-10 lbs. avg	@11¾
10-12 lbs. avg	@12
12-14 lbs. avg	@12¼
14-16 lbs. avg	@12¾
16-18 lbs. avg	@13
18-20 lbs. avg	@13½
20-25 lbs. avg	@13¼

Clear Bellies—

14-16 lbs. avg	@20
16-18 lbs. avg	@19¼
18-20 lbs. avg	@18¼
20-25 lbs. avg	@16¾
25-30 lbs. avg	@16¼
30-35 lbs. avg	@16¾
35-40 lbs. avg	@16
40-50 lbs. avg	@15¾

PURE VINEGARS
A. P. CALLAHAN & COMPANY
2407 SOUTH LA SALLE STREET
CHICAGO, ILL.

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, SEPTEMBER 18, 1926.

	Open.	High.	Low.	Close.
LARD—				
Sept.	14.32½	14.37½	14.25	14.32½
Oct.	14.37½	14.45	14.37½	14.35
Jan.	13.35	13.40	13.32½	13.35
CLEAR BELLIES—				
Sept.	....	....	....	16.35
Oct.	15.65	15.65	15.65	15.65
SHORT RIBS—				
Sept.	13.57½	13.65	13.57½	13.65
Oct.	13.00	13.20	13.00	13.20

MONDAY, SEPTEMBER 20, 1926.

	Open.	High.	Low.	Close.
LARD—				
Sept.	14.35	14.37½	14.22½	14.25
Oct.	14.37½-40	14.42½	14.25	14.25-30
Dec.	....	....	....	13.40n
Jan.	13.37½	13.40	13.25	13.25-27½
May	13.40	13.40	13.40	13.40ax
CLEAR BELLIES—				
Sept.	16.25	16.25	16.25	16.25
Oct.	15.75	15.75	15.75	15.75b
SHORT RIBS—				
Sept.	....	....	....	13.65n
Oct.	....	....	....	13.20n

TUESDAY, SEPTEMBER 21, 1926.

	Open.	High.	Low.	Close.
LARD—				
Sept.	14.20	14.20	13.97½	14.10
Oct.	14.20	14.20	13.97½	14.10
Dec.	13.35	13.35	13.15	13.20b
Jan.	13.25	13.25	13.10	13.20ax
May	13.35	13.35	13.22½	13.25b
CLEAR BELLIES—				
Sept.	16.00	16.00	16.00	16.00
Oct.	15.75	15.75	15.60	15.60ax
SHORT RIBS—				
Sept.	....	....	....	13.65n
Oct.	13.05	....	....	13.05

WEDNESDAY, SEPTEMBER 22, 1926.

	Open.	High.	Low.	Close.
LARD—				
Sept.	14.15-20	14.20	14.07½	14.20
Oct.	14.15-20	14.22½	14.10	14.20
Dec.	....	....	....	13.62½b
Jan.	13.35-37½	13.57½	13.30	13.57½b
May	13.45	13.62½	13.45	13.62½b
Nov.	14.15	14.20	14.10	14.20
CLEAR BELLIES—				
Sept.	....	....	....	16.37½b
Oct.	15.85	15.85	15.85	15.85
SHORT RIBS—				
Sept.	....	....	....	13.65n
Oct.	13.05	....	....	13.05n

THURSDAY, SEPTEMBER 23, 1926.

	Open.	High.	Low.	Close.
LARD—				
Sept.	14.25	14.37½	14.12½	14.20
Oct.	14.25	14.40	14.15	14.20-22½
Nov.	14.25	14.40	14.20	14.22½b
Dec.	....	....	....	13.50b
Jan.	13.62½	13.70	13.32½	13.37½b
May	13.82½	13.82½	13.50	13.50b
CLEAR BELLIES—				
Sept.	16.60	16.60	16.60	16.60
Oct.	16.15	16.15	16.05	16.07½b
SHORT RIBS—				
Sept.	14.50	14.50	14.50	14.50
Oct.	....	....	....	13.05n

FRIDAY, SEPTEMBER 24, 1926.

	Open.	High.	Low.	Close.
LARD—				
Sept.	14.25	14.30	14.22½	14.25ax
Oct.	14.27½	14.32½	14.22½	14.25b
Nov.	14.27½-30	14.32½	14.25	14.27½b
Dec.	....	....	....	13.60b
Jan.	13.45	13.50	13.37½	13.42½b
May	13.62½	13.62½	13.57½	13.57½
CLEAR BELLIES—				
Sept.	16.60	16.60	16.60	16.60
Oct.	16.20	16.20	16.20	16.20ax
SHORT RIBS—				
Sept.	14.50	14.50	14.50	14.50
Oct.	....	....	....	13.05n

H. G. S.
Packing House White Paint
Harry G. Sargent Paint Co.
502 Mass. Ave., INDIANAPOLIS, IND.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, Sept. 23, 1926, with comparisons, were as follows:

	Week ending Sept. 23.	Prev. week.	Cor. week. 1925.
Armour & Co.	3,972	4,104	4,018
Anglo-Amer. Prov. Co.	500	686	1,421
Swift & Co.	6,329	6,593	4,022
G. H. Hammond Co.	3,145	3,286	1,861
Morris & Co.	5,759	4,754	1,815
Wilson & Co.	6,646	6,703	5,300
Boyd-Lunham Co.	3,135	3,143	2,929
Western Pkg. & Prov. Co.	9,621	9,300	6,550
Roberts & Oake	3,555	3,517	3,793
Miller & Hart	2,076	3,234	2,458
Independent Packing Co.	2,614	3,988	4,207
Brennan Packing Co.	4,250	5,675	5,157
Agar Packing Co.	1,516	2,520	1,290
Total	53,118	57,563	44,821

CHICAGO RETAIL FRESH MEATS.

Beef.

	No. 1	No. 2.	No. 3.
Rib roast, heavy end	25	22	12
Rib roast, light end	36	28	20
Chuck roast	26	20	14
Steaks, round	45	35	20
Steaks, sirloin, first cut	40	32	22
Steaks, porterhouse	50	37	25
Steaks, flank	28	25	18
Beef stew, chuck	20	18	12½
Corned briskets, boneless	24	22	18
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	45	25
Legs	45	30
Stews	20	15
Chops, shoulder	25	25
Chops, ribs and loin	60	30

Mutton.

Legs	26	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	35	..

Pork.

Loins, whole, 8@10 avg.	@38
Loins, whole, 10@12 avg.	@35
Loins, whole, 12@14 avg.	@34
Loins, whole, 14 and over	@28
Chops	@40
Shoulders	@23
Butts	@28
Spareribs	@20
Hocks	@14
Leaf lard, unrendered	@18

Veal.

Hindquarters	@40
Forequarters	@24
Legs	@40
Breasts	@18
Shoulders	@24
Cutlets	@50
Rib and loin chops	@40

Butchers' Offal

Suet	@ 6
Shop fat	@ 3
Bones, per 100 lbs.	@50
Calf skins	@15
Kips	@13
Deacons	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of Soda, l. c. l. Chicago	9¾	
Double refined saltpetre, gran., l. c. l.	6⅞	6¾
Crystals	8	7⅞
Double refined nitrate of soda, f. o. b. N. Y. S. S., carloads	8⅞	8¾
Less than carloads, granulated	4½	4
Crystals	5¼	5
Kegs, 100@130 lbs., 1c more.		
Boric acid, in carloads, powdered, in bbls.	9	8½
Crystal to powdered, in bbls., in 5-ton lots or more	9¼	9¾
In bbls. in less than 5-ton lots	9½	10
Borax, carloads, powdered, in bbls.	5	4¾
In ton lots, gran. or powdered, in bbls.	5¼	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago bulk		$7.00
Medium, car lots, per ton, f.o.b. Chicago, bulk		9.10
Rock, car lots, per ton, f. o. b. Chicago		8.80
Sugar—		
Raw sugar, 96 basis		@4.50
Second sugar, 90 basis		4.00@4.12½
Syrup, testing 63 and 65 combined sucrose and invert		@31
Standard granulated f.o.b. refiners (2%)		@5.80
Packers' curing sugar, bags, f.o.b. Reserve, La.		5.10@5.20

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Sept. 25.		Cor. week, 1925.	
Prime native steers	18	@19½	18	@23
Good native steers	16	@18	17	@20
Medium steers	14	@16	12	@18
Heifers, good	13	@18	13	@20
Cows	9½	@13	8	@14
Hind quarters, choice		@25		@30
Fore quarters, choice		@15		@17

Beef Cuts.

Steer Loins, No. 1	@33	@50
Steer Loins, No. 2	@30	@43
Steer Short Loins, No. 1	@42	@69
Steer Short Loins, No. 2	@38	@60
Steer Loin Ends (hips)	@25	@30
Steer Loin Ends, No. 2	@25	@30
Cow Loins	@21	@20
Cow Short Loins	@27	@26
Cow Loin Ends (hips)	@17	@16
Steer Ribs, No. 1	@23	@32
Steer Ribs No. 2	@23	@30
Cow Ribs, No. 1	@16	@16
Cow Ribs, No. 2	@16	@16
Cow Ribs, No. 3	@12	@10
Steer Rounds, No. 1	@17½	@17½
Steer Rounds, No. 2	@17	@16½
Steer Chucks, No. 1	@12½	@13
Steer Chucks, No. 2	@12	@12
Cow Rounds	@14½	@13
Cow Chucks	@10	@ 8
Steer Plates	@ 9	@12½
Medium Plates	@ 8	9½@12
Briskets, No. 1	@14	@18
Briskets, No. 2	@12	@14
Steer Navel Ends	@ 7	@ 8
Cow Navel Ends	@ 7	@ 5½
Fore Shanks	@ 6	@ 5½
Hind Shanks	@ 6	@ 5
Rolls	@20	@20
Strip Loins, No. 1, boneless	@50	@65
Strip Loins, No. 2	@45	@60
Strip Loins, No. 3	@35	@40
Sirloin Butts, No. 1	@28	@36
Sirloin Butts, No. 2	@25	@25
Sirloin Butts, No. 3	@15	@18
Beef Tenderloins, No. 1	@70	@75
Beef Tenderloins, No. 2	@65	@65
Rump Butts	@18	@17
Flank Steaks	@18	@17
Shoulder Clods	@18	@15
Hanging Tenderloins	@10	@10

Beef Products.

Brains (per lb.)	9@10	7	@ 8
Hearts	@12		@ 8
Tongues	21½@35	29	@30
Sweetbreads	@38		@35
Ox-Tail, per lb.	@ 9	6	@ 7
Fresh Tripe, plain	@ 4		@ 4
Fresh Tripe, H. C.	@ 6½		@ 6½
Livers	9½@13	7½	@12½
Kidneys, per lb.	10 @10½	9½	@10

Veal.

Choice Carcass	22	@24	@22
Good Carcass	19	@21	20 @21
Good Saddles	25	@32	28 @30
Good Backs	16	@17	14 @15
Medium Backs	9	@12	6 @ 8

Veal Products.

Brains, each	@11	9	@10
Sweetbreads	50 @60	58	@60
Calf Livers	@41	32	@35

Lamb.

Choice Lambs	@27	@29
Medium Lambs	@25	@27
Choice Saddles	@29	@32
Medium Saddles	@30	@30
Choice Fores	@20	@24
Medium Fores	@18	@23
Lamb Fries, per lb.	@32	@31
Lamb Tongues, each	@13	@13
Lamb Kidneys, per lb.	@25	@25

Mutton.

Heavy Sheep	@ 8	@ 8
Light Sheep	@13	@15
Heavy Saddles	@12	@12
Light Saddles	@16	@18
Heavy Fores	@ 8	@ 7
Light Fores	@10	@13
Mutton Legs	@18	@20
Mutton Loins	@15	@16
Mutton Stew	@ 7	@ 8
Sheep Tongues, each	@13	@12
Sheep Heads, each	@10	@10

Fresh Pork, Etc.

Dressed Hogs	@25		@18
Pork Loins, 8@10 lbs. avg.	@38		@31
Hams	@29		@25
Bellies	@29		@28
Cains	@20	17	@18
Skinned Shoulders	20 @21	19	@20
Tenderloins	@50	48	@50
Spare Ribs	@16		@16
Leaf Lard	@15½		@19
Back Fat	15 @16		@16
Butts	@25	25	@26
Hocks	@15		@12
Tails	14 @15		@13
Neck Bones	@ 5		....
Tail Bones	@12		@12
Slip Bones	@ 9		@ 9
Blade Bones	@13		@18
Pigs' Feet	@ 6		@ 5½
Kidneys, per lb.	8 @ 9		@ 8
Livers	@ 5		....
Brains	@15		....
Ears	@ 9		....
Snouts	@ 8		@ 8½
Heads	@10		@ 9

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton	@29
Country style sausage, fresh in link	@21
Country style sausage, fresh in bulk	@19
Country style sausage, smoked	@26
Mixed sausage, fresh	@18
Frankfurts in pork casings	@22
Frankfurts in sheep casings	@24
Bologna in beef bungs, choice	@18½
Bologna in cloth, paraffined, choice	@17
Bologna in beef middles, choice	@19
Liver sausage in hog bungs	@23
Liver sausage in beef rounds	@14
Head cheese	@16
New England luncheon specialty	@30
Liberty luncheon specialty	@24
Minced luncheon specialty	@17
Tongue sausage	@23
Blood sausage	@19
Polish sausage	@18
Souse	@18

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@54
Cervelat, new condition, in hog bungs	@24
Cervelat, new condition, in beef middles	@24
Thuringer Cervelat	@27
Farmer	@32
Holsteiner	@31
B. C. Salami, choice	@50
Milano Salami, choice in hog bungs	@51
B. C. Salami, new condition	@27
Frisses, choice, in hog middles	@45
Genoa style Salami	@58
Pepperoni	@45
Mortadella, new condition	@27
Capicolli	@60
Italian style hams	@48
Virginia hams	@52

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	$7.00
Large tins, 1 to crate	8.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	8.50
Large tins, 1 to crate	10.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate	7.50
Large tins, 1 to crate	9.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate	7.50
Large tins, 1 to crate	9.00

SAUSAGE MATERIALS.

Regular pork trimmings	13½@14
Special lean pork trimmings	@19
Extra lean pork trimmings	@21
Neck bone trimmings	16½@17
Pork cheek meat	13 @13½
Pork hearts	@ 7
Fancy boneless bull meat (heavy)	@11¼
Boneless chucks	@10¼
Shank meat	@ 8½
No. 1 beef trimmings	@ 8
Beef hearts	@ 7
Beef cheeks (trimmed)	@ 7½
Dr. canner cows, 300 lbs. and up	@ 7
Dr. cutters, 400 lbs. and up	7½@ 8
Dr. bologna bulls, 500-700 lbs	@ 9
Beef tripe	3¾@ 4
Cured pork tongues (can. trm.)	@17½

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce, per set	@27c
Beef rounds, domestic, 140 sets per tierce, per set	@30c
Beef rounds, export, 225 sets per tierce, per set	@31
Beef middles, 110 sets, per tierce, per set	@1.50
Beef bungs, No. 1, 400 pieces per tierce, per piece	@22
Beef bungs, No. 2, 400 pieces per tierce, per piece	@15
Beef weasands, No. 1, per piece	@11
Beef weasands, No. 2, per piece	@ 5c
Beef bladders, small, per dozen	@1.25
Beef bladders, medium, per dozen	@1.75
Beef bladders, large, per doz	@1.85
Hog casings, medium, per bdl. 100 yds	@2.50
Hog casings, narrow, per lb. f. o. s	@2.75
Hog middles, without cap, per set	@17
Hog middles, with cap, per set	@20
Hog bungs, export	@36
Hog bungs, large prime	@28
Hog bungs, medium	@20
Hog bungs, small prime	@12
Hog bungs, narrow	@ 7½
Hog stomachs, per piece	@ 8

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl	$14.00
Honeycomb tripe, 200-lb. bbl	16.00
Pocket honeycomb tripe, 200-lb. bbl	18.00
Pork feet, 200-lb. bbl	17.50
Pork tongues, 200-lb. bbl	63.00
Lamb tongues, long cut, 200-lb. bbl	42.00
Lamb tongues, short cut, 200-lb. bbl	51.00

BARRELED PORK AND BEEF.

Mess pork, regular	$33.00
Family back pork, 20 to 34 pieces	36.00
Family back pork, 35 to 45 pieces	37.00
Clear back pork, 40 to 50 pieces	28.50
Clear plate pork, 35 to 45 pieces	24.50
Clear plate pork, 25 to 35 pieces	25.00
Brisket pork	31.50
Bean pork	25.50
Plate beef	23.00
Extra plate beef, 200 lb. bbls	24.50

COOPERAGE.

Ash pork barrels, black iron hoops	$1.67½@1.72½
Oak pork barrels, black iron hoops	1.90 @1.95
Ash pork barrels, galv. iron hoops	1.87½@1.92½
White oak ham tierces	@3.15
Red oak lard tierces	2.27½@2.30
White oak lard tierces	2.47½@2.52½

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago	@24
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago	@21½
Nut margarine, 1 lb. cartons, f.o.b. Chicago. (30 and 60 lb. solid packed tubs, 1c per lb. less.)	@22
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago	@17

DRY SALT MEATS.

Extra short clears	@15¼
Extra short ribs	@15¼
Short clear middles, 60-lb. avg	@15½
Clear bellies, 14@16 lbs	@20
Clear bellies, 18@20 lbs	@18¼
Clear bellies, 25@30 lbs	@16¼
Rib bellies, 20@25 lbs	@16½
Rib bellies, 25@30 lbs	@16¼
Fat backs, 10@12 lbs	@11¾
Fat backs, 12@14 lbs	@12¼
Fat backs, 14@16 lbs	@12½
Regular plates	@12½
Butts	@10½

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lb	@34
Skinned hams, fancy, 16@18 lbs	@35½
Standard regular hams, 12@16 lbs	32½@33½
Picnics, 6@8 lbs	@20½
Standard bacon, 4@8 lbs	37 @38
Standard bacon, 10@12 lbs	@34
Standard bacon, 12@14 lbs	@33
Standard bacon, strips, 6@7 lbs	@32½
Cooked hams, choice, skin on, surplus fat off	@49
Cooked hams, choice skinned, surplus fat off	@49
Cooked hams, choice, skinless, surplus fat off	@53
Cooked picnics, skinned; surplus fat off	@30
Cooked picnics, skin on; surplus fat off	@31
Cooked loin roll, smoked	@48

ANIMAL OILS.

Prime lard oil	16 @16½
Extra winter strained	12½@13
Extra lard oil	12 @12½
Extra No. 1 lard	11 @11½
No. 1 lard oil	10¾@11¼
No. 2 lard oil	10½@11
Pure neatsfoot oil	14¾@15¼
Extra neatsfoot oil	11 @11½
No. 1 neatsfoot oil	10¾@11¼
Acidless tallow oil	10½@11

LARD (Unrefined).

Prime, steam cash tierces	@14.20
Prime, steam, loose	@13.80
Leaf, raw	@13.50
Neutral lard	@16.25

LARD (Refined).

Pure lard, kettle rendered, per lb. loose	@14.25
Pure lard, tierces	@14.75
Compound	@12.50

OLEO OIL AND STEARINE.

Oleo oil, extra	11¼@11½
Oleo stock	11 @11¼
Prime No. 1 oleo oil	11 @11¾
Prime No. 2 oleo oil	10¼@10½
No. 3 oleo oil	10 @10¼
Prime oleo stearine, edible	12¼@12½

TALLOWS AND GREASES.

Edible tallow, under 2% acid, 45 titre	9 @ 9¼
Prime packers tallow	8¼@ 8½
No. 1 tallow, basis 10% f.f.a., 42 titre	7¾@ 8
No. 2 tallow, basis 40% f.f.a., 40 titre	6¾@ 7
Choice white grease, max. 4% acid, loose, Chicago	8¾@ 9
B-White grease, max. 5% acid	7½@ 7¾
Yellow grease, 12-15 f.f.a	7 @ 7¼
Brown grease, 40 f.f.a	6½@ 6¾

VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b. Valley points, nom., prompt	8¼@ 8¾
White, deodorized in bbls., c.a.f. Chicago	13 @13½
Yellow, deodorized, in bbls	12¾@13¼
Soap stock 50% f.f.a. basis, f.o.b. mills	1½@ 2
Corn oil, in tanks, f.o.b. mills, nom	9 @ 9¼
Soya bean oil, seller's tanks, f.o.b. coast	10¼@10½
Cocoanut oil, seller's tank, f.o.b. coast	8½@ 8¾
Refined in bbls., c.a.f., Chicago, nom	12 @12½

FERTILIZERS.

Blood, unground and ground	$ 3.50@ 3.75
Hoofmeal	3.15@ 3.25
Ground tankage, 10 to 12%	3.25@ 3.35
Ground tankage, 6 to 9%	3.00@ 3.15
Crushed and unground tankage	2.75@ 3.15
Ground raw bone, per ton	32.00@34.00
Ground steam bone per ton	28.00@30.00
Unground steam bone per ton	25.00@27.00
Unground bone tankage per ton	14.00@16.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lb. average, per ton	$185.00@200.00
No. 2 horns, 40 lb. average, per ton	125.00@135.00
No. 3 horns	75.00@100.00
Hoofs, black and striped	35.00@ 50.00
Hoofs, white	70.00@ 75.00
Round shin bones, heavies	90.00@100.00
Round shin bones, lights and med	55.00@ 65.00
Heavy fats	50.00@ 55.00
Light fats	45.00@ 50.00
Thigh bones, heavies	90.00@100.00
Thigh bones, light and med	85.00@ 90.00
Buttock bones	50.00@ 60.00

Note—These quotations apply to No. 1 product, which must be assorted, free from grease spots and cracks, hard and clean, uniform as to cut and weight. Packed in double bags and carload lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.

Retail Section

Advertising Pointers

Things Meat Retailer Should Know To Make His Ads "Pull"

It takes advertising—and plenty of it—to attract customers to your store.

Many meat retailers use their advertising space in the newspapers simply to run a list of meats with their prices. That method, however, does not attract much attention, because it is too common.

The live-wire retailer "peps up" his ad in some way or other, and makes it attractive and readable.

Some dealers use a "catchy" slogan. Others make use of some little cartoon character in their ad. Still others run "editorials" in their ads, especially when they have an important message to get over to the public.

In the following article, written for THE NATIONAL PROVISIONER by one who has made a special study of meat retailers' advertising, some examples of various successful advertisements are given.

Read it and see how you can improve the looks and "pulling power" of your ads.

Advertising Kinks

By John T. Bartlett.

The National Meat Market, of Fort Collins, Colo., flavors newspaper advertising with "National's Oblige-o-grams."

They are inspirational and epigrammatic sayings, such as, "Life is a struggle, but a smile makes it a pleasant one." They are printed in bold-faced type. Following comes other text of a general nature, like the following:

"If you'd build up your strength eat of the good meats we offer the public. If you'd be a believer in business courtesy you might well become acquainted with our ways. Chas. O'Blige Kennedy is always on hand with valuable suggestions."

The advertising character, "Mr. O. Blige," is featured in advertising cuts and the advertising signature of the National Meat Market. He is shown as a smiling, aproned meat cutter.

Catch Phrase for Fish Advertising.

J. A. Paro, dealer in fish, at Boulder, Colo., has found very efficient in developing a new business the slogan, "Fish That Are Fresh."

Paro uses it consistently in his newspaper advertising, making the words stand out above practically everything else in the advertisement. He also uses it on signs.

The slogan has demonstrated itself to possess some of that "catching" quality which is so hard to isolate, but which the ideal slogan always possesses. Say "J. A. Paro," to many Boulder people, and, "Fish That Are Fresh," will flash instantly to mind.

Where Freshness is Difficult.

In considering the efficiency of this slogan, it must be remembered that fish retail selling conditions are different in an inland city like Boulder than in a town near to the coast, or on it, where freshness is something attained without special effort.

Fish consumed at Boulder have been transported in many cases 1,000 or even 2,000 miles. One of the first things consumers are apt to think of in connection with it is the aspect of freshness. And Paro makes contact instantly with his catchy slogan.

Government Reports in Advertising.

The Mohr & Yoerk Market, of Sacramento, Calif., adopted a unique way of impressing the importance on customers of buying from a dealer of known reliability. From week to week the market published, as editorial matter at the head of display advertisements making specific offerings, sections of a U. S. Bureau of Agricultural Economics report.

The purpose was to educate the consumer to the advisability of buying from a quality service market.

Telling Them the Truth.

Very frankly, for example, this market published a paragraph headed, "Housewives Know Little of Cuts and Qualities."

The text of this ran:

"Housewives are poor judges of meat, for it was determined they know little of the various cuts of meat and have extremely hazy ideas of quality. This condition makes it relatively easy for the unscrupulous dealer to substitute poor cuts and give poor quality.

"A better condition would prevail if the customers were better judges of meat and each dealer could do much to help teach the consumers and accordingly lessen the unwarranted competition between shops which handle different qualities of meat and between shops of fair and unfair practices.

"Teaching the consumer is a task which cannot be accomplished quickly and will require united and consistent effort on the part of retailers and distributors."

When Shop Changes Quality.

Every now and then some meat retailer who has been selling lower grades comes to the conclusion that his real opportunity is in quality. He changes a basic policy of market operations.

Quite often, too, an old established market changes hands, and the new management, as part of a campaign to build up a flourishing business, adopts a quality policy, whereas the old owner had a reputation for lower grade meats.

How shall the change be put over in advertising?

Make Your Ads Frank.

Whatever the particular circumstances surrounding the change, probably the best choice is to use frankness in advertising.

A Texas business, The Cresent Market, recently changed hands. The new owners headed advertising copy with the words, "Extra! Good News! Extra!" Following this came the heading, "The Crescent Market has Changed to Quality."

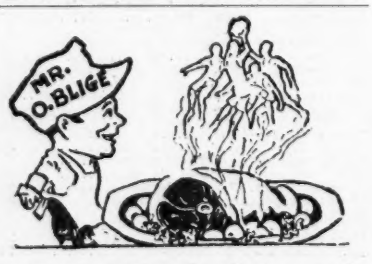
The text continued with the information that new owners, who were named, were now in charge and had installed new equipment in order to serve the public better. "We cordially invite you to come in and inspect the improved market," they said.

Must Tell Public Fully.

Of course, it can be objected that such advertising does not pay compliments to the previous owner. Nevertheless, the necessity of a market which has changed quality to educate the public to the fact is great.

In many cases, before the transaction is made, the selling owner will give his permission readily to such advertising.

When the change is made by the owner, after selling meat of a lower quality for a long time, undoubtedly the best procedure is to make no bones of the fact that better quality is being sold than heretofore.



Life is a struggle but a smile makes it a pleasant one.
—National's Oblige-o-grams.

HOW RETAILER "PEPPED UP" AN AD.

Tell This to Your Trade!

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

ROAST SIRLOIN OF BEEF.

Now that cooler weather has come this method of preparing roast beef will be welcomed. When cold the meat may be used for the school lunches:

Wipe the meat with a damp cloth. Dredge the fat with salt and flour, and also rub flour well into the meat. Set to bake in a hot oven. Turn the under or tenderloin side uppermost, so that the meat which is unprotected by fat may be seared over on the outside and the juices kept in.

After the roast is half cooked turn the fat side up and finish the cooking on this side, letting the fat become well browned. Baste every 10 minutes with the fat in the pan, and dredge with flour after each basting.

The heat should be such that the fat and flour in the pan be not overcooked; if too dark the fat is not fit for basting, and the flour and meat juices are unsuitable for brown sauce to be served with roast. Cook the roast about 15 minutes for each pound of meat.

Did you know that cowboys existed in Egypt 5,000 years ago, and cattle were branded?

Meet the Meat Man

Here's where he tells you things that will help you to make more money.

Now is Time to Push Sausage

Good Display and Selling Talk Will Boost Sales for Live Retailer.

By John C. Cutting, Director Department of Retail Merchandising, Institute of American Meat Packers

"Greetings, Michael," chirped Cassidy, the packer salesman, as he took out his order book and began peeping into showcases.

"The same to you, Dennis, my boy," replied the proprietor of O'Toole's Fancy Meat Market, his hand resting instinctively on the cash register.

"I don't see any sausage in your cases," observed the salesman. "You understand, of course, that this is the merry sausage season!"

"I'm all out just now, Dennis," said O'Toole. "I make up a few pounds only to take care of one of my customers. You know, Cassidy, this isn't a sausage neighborhood, and———"

Can Sell Sausage Anywhere.

"What do you mean, 'not a sausage neighborhood'?" demanded the packer salesman. "There's no such thing. Every neighborhood is a sausage neighborhood at heart. You give me a pain, you big Harp," added Cassidy, a trifle irritated.

"Few people such as come into your store are going to stand deep in meditation and try to think of meat food products to buy if they don't see them on display. Why, man alive, you ought to have two or three large platters piled high with neat looking, appetizing pork sausages."

O'Toole shuffled his feet a bit nervously but stood his ground. "You're always telling me what I ought to do," said O'Toole.

"Sure, an' when I stop telling you, the sheriff will probably hop in here quicker than a wink," replied Cassidy. "The trouble with you, O'Toole, is that you're just keeping this store open for the convenience of your customers.

"If they ask for loin chops, and you haven't any, you figure it's their tough luck. You never stop to consider that if you had a generous assortment of other meats, a customer might change her mind and accept the substitute.

"And another thing, too, why not inject a little timeliness into your merchandising?"

"What, for instance?" asked the Big Harp.

How to Tell 'Em About It.

"Sausages," replied Cassidy, "and that isn't boloney, either. 'Sausage fry in the Fall' would be a good snappy slogan to hand your customers who need suggestions. What is more appetizing than a breakfast plate of crisp, brown pork sausages, flanked with a platter of griddle cakes and maple syrup?"

"But listen———"

"And one good point about sausages is that the customer gets 100 per cent food value for his money. There is absolutely no waste to sausage, and after a hungry man has toyed with these delicious morsels of nutriment his plate should be as clean as a bride's silverware. And not only that, but——"

"Don't talk any more, Dennis, please. Just write down 50 pounds of pork sausage and get 'em here by noon."

And in the manner of Samuel Pepys, Dennis departed the butcher shop for others, where he did inspire them to order generously of meats, and thence to the plant, where the manager did make merry over his good luck.

[Another Cassidy-O'Toole story will appear in an early issue of THE NATIONAL PROVISIONER.]

NEWS OF THE RETAILERS.

Ralph Meir has bought the meat market of Clyde Fashner, 503 North Main street, Piqua, Ohio.

R. L. Weber has purchased the Imperial Meat Market, Waukesha, Wis., from Charles Schmidt.

Walter Limbrecht and Fred Utroska have opened the Model Market at 1108 So. Eighth street, Clinton, Ia.

Mr. and Mrs. Fred Stidwell have purchased the A. G. Summerfield meat market, Charles City, Ia.

A meat market has been opened at Lafayette, Minn., by John Gutzka.

The Vyzralek meat market, Winner, S. D., has been destroyed by fire.

The Broadway Cash Meat Market has been opened at 116 S. Broadway, De Pere, Wis.

P. D. Miller has purchased the meat market of Wyman Hewitt, Osceola, Wis.

A. M. Hoskins has sold the Farmers' Market, 1165 Commerce avenue, Longview, Wash., to J. M. Stanley and J. H. Grocutt, who have changed the name to the Palace Market.

R. E. Arnold has purchased the Pend Oreille Meat Market, Ione, Wash., from E. R. Gildner.

Joe Wustner has purchased the remainder of the interest in the People's Meat Market from his former partner, Gilbert Gustafson, Sanish, N. D.

Harold G. Lee has sold the Medford Meat Market, Medford, Minn., to Gabriel Torgerson.

James Kerns has opened a meat market in the Janes building, Siloam Springs, Ark.

Joe Ellis has purchased the Walters & High Meat Market, Wills Point, Tex.

Joe Irvin has sold his meat market on Depot street, Stanford, Ky., to Albert Von Gruenigen and Julius Gander.

Otto H. Kuehl has purchased the Fremont Meat Market at Fremont, Wis., from Wm. Benke.

Chas. Wait has sold his meat market at Palmyra, Wis., to Arthur Beeton.

The Monarch Meat Company, Silver City, N. M., has sold its retail meat business to R. P. Noble.

Darwin M. Scott has bought the interest of Lute Caldwell, of Caldwell & Scott, Ashland, Ky., and is now a partner with his father, Walker Scott, in the Central Meat Market.

Forrest Wells and Robert Lafferty have opened a meat market in the Wiseman Bldg., South Main street, Louisiana, Mo.

The Haskins chain cash store No. 8, handling groceries and meats, has been opened by I. O. and E. O. Haskins at 1103 Main street, Winfield, Kans.

Mr. and Mrs. E. M. Dack have bought the Square Deal Meat Market, Genoa, Colo., of F. G. Foe.

The retail meat shop connected with the Robert Summers & Co. store, Fall River, Cal., has been sold to S. H. Totten.

C. E. Selby has sold his meat market and grocery, 1152 Twenty-fifth street, Moline, Ill., to H. A. Miedke.

Newt Nave and Lee Morrisett are the owners of a new meat market in Crescent, Okla.

The meat market and grocery of Jake Imig, Snyder, Neb., was recently damaged by fire to the extent of about $6,000.

C. H. Lakin, Cunningham, Kans., has sold his grocery and meat business to L. R. Bowers and Everett Hauser.

The meat market of L. W. Stevenson, Rowan, Ia., has been purchased by Gae Fletcher. The business will be taken over December 1.

John Roth, Woolstock, Ia., has sold his meat market to Joe Robinson.

Chas. Stepp has purchased a meat market in Pender, Nebraska.

M. A. Marsden, who has been operating the Star Meat Market for two years, in Nevada, Iowa, has sold his business to W. F. Brennecke.

A new meat store, called the Palace Market, has been opened by J. A. Banks at 1337 Massachusetts street, Lawrence, Kans.

The Spindler Meat Market has been opened under the management of Howard A. Spindler at 407 Third street, Marietta, Ohio.

The new Bowytz Meat Market, Toronto, Ohio, has been opened at Fourth street near Clark.

E. L. Howell has purchased the Shasteen Brothers meat market of Carl and Ray Shasteen, Sullivan, Ill.

O. L. Vandivier has bought the Porter-Ferris grocery and meat market at the corner of East Jefferson and North Crowell streets, Franklin, Ind.

E. L. Ridley has sold his meat market in Phelps, N. Y., to Frank Barrett and Son Honeoye.

The meat department of the Post Street Market, Post and Main streets, Spokane, Wash., formerly operated by John Lewis & Co., has been bought by Roy Hathaway. Mr. Hathaway will do a wholesale and retail business, and it is expected that from 12 to 14 men will be employed at all times. Joe Griffin will be manager of the new department.

G. W. Hougland has sold his interest in the business of the Colusa Meat Co. and the Pioneer market, Colusa, Calif., to Mrs. W. J. Comfort, his partner. Will Comfort, son of the owner, is the new manager.

The Carlson and Barkley meat market, Alma Center, Wis., has been sold to Ernest Christian.

Harry Kline has leased his meat market in Kerman, Cal., to Cook and Ruggles, for a term of three years.

Wm. Polecek has bought the E. K. Olson meat market, S. Broadway, DePere, Wis.

F. E. Smith, Verdon, Nebr., has leased his meat market to C. H. Pember.

He Missed It!

Men in the meat trade who make use of the practical information given them by THE NATIONAL PROVISIONER find it one of their best investments.

Here is a retail meat dealer who let his subscription lapse, and when the paper stopped coming, he soon missed it. Says he:

Editor THE NATIONAL PROVISIONER:

Will you kindly send me statement of what I am owing you? I should have paid sooner, as I sure miss THE NATIONAL PROVISIONER. *I don't want to miss any more copies!*

New York Section

Norman J. McLean and Tom Olsen of the Harris Abattoir Company, Toronto, Canada, were visitors to the city.

—

Mrs. Grimm, wife of A. F. Grimm of Park Avenue, well-known in the retail meat trade, celebrated a birthday on last Sunday.

—

J. H. Bunnell, president of Hately Brothers, and also president of the Chicago Board of Trade, Chicago, was in New York this week.

—

C. H. Kane, construction department, and Donald Mackenzie, superintendent's office, Swift and Company, Chicago, were visitors to the city this week.

—

Jacob Johnson of Rochester, an active member of the Rochester Branch, New York State Association of Retail Meat Dealers, celebrated a birthday on the 22nd.

—

J. J. Wilke, butterine department, Dr. F. W. Kirk and E. A. Ellendt, canned meat department, Chicago, were among the visitors to Wilson & Company this week.

—

James G. Cownie of the Jacob Dold Packing Co., Buffalo, paid a visit to New York City before returning home from a short vacation spent in Atlantic City, N. J.

—

President E. A. Cudahy, Jr., Chicago, J. H. Rickey, district manager, Hartford, Conn., and J. J. Kelley, district manager, Boston, Cudahy Packing Company, spent a day in New York Thursday enroute to Philadelphia.

—

On last Friday Mrs. Raymond Watt, sister of George, Charles and William Kramer and Mrs. Anna Stoff, passed away at her home in Bayshore, L. I. The funeral was on Monday morning. In addition to her brothers and sister, she is survived by her husband and a son and daughter.

—

F. C. Rogers of Philadelphia and New York, who has recovered from a very serious illness, was in New York this week, accompanied by A. H. Olton. The boys in the New York office were agreeably surprised to see Mr. Rogers back to his old fighting self.

—

C. D. Middlebrook, of Wilson & Co., with Mrs. Middlebrook, landed in New York this week after an extended European and South American trip. Both are in splendid health, and say they are glad to be back. They plan to remain in the East for about a week before going on to Chicago.

—

The sympathy of the trade is being extended to Sylvain Metzger, whose brother-in-law, Jacob Rosenthal, was killed by bandits in Mexico last week. Mr. Rosenthal, before his retirement from active business some few years ago, was a retail meat dealer and a member of the former east side branch of the United Master Butchers.

—

At a meeting on Wednesday evening of last week it was decided to hold an inter-branch dinner and dance at the Hotel Astor on Sunday, November 28th. The committee in charge is composed of George Kramer, chairman, A. R. Rosen, assistant chairman, J. Rossman, secretary, I. Bloch, treasurer and L. O. Washington, assistant secretary.

—

Finding that quite a number of the employees of the New York Butchers Dressed Meat Company and Joseph Stern & Sons have served in the meat trade for 25 years and more, a list of them is being prepared, and for the first time since the Institute of American Meat Packers has awarded silver and gold buttons this organization will participate in the awards.

—

The former associates of C. H. Peck, who was located in New York about two years ago, tendered him a beefsteak dinner at Castle Cave on Tuesday of this week, he being on a motor trip east on his vacation. He is connected with Wilson & Company's general office in Chicago now. Needless to say it was some party. Mr. Peck left on Thursday to return home by motor.

—

The Bronx Branch, New York State Association of Retail Meat Dealers, Incorporated, received a report on its meeting on Wednesday evening of last week from the program committee for its dinner-dance. This showed that the committee's activities are meeting with responses that will insure the success of the affair on Sunday, December 12, at Ebling's Casino. The bowling club which has been formed by this Branch has completed all arrangements, and bowling will start on next Monday evening.

CELEBRATE SUNDAY CLOSING.

Last Sunday the Brooklyn Branch, New York State Association of Retail Meat Dealers, Inc., celebrated in a very fitting manner the silver anniversary of the Sunday Closing Law by a bus ride and dinner at Schaefer's Park in Amityville, L. I. More than a hundred members of the Branch with their guests and friends sat down to a course dinner very shortly after the hour scheduled, 1:00 p. m. The table was arranged in horseshoe fashion, and those who came late, and there were quite a few, sat at side tables. The dinner was delightful and in good taste. Music and dancing were enjoyed throughout the afternoon.

At the conclusion of the dinner Joseph Lehner, treasurer of the Branch, who was in charge of the affair, made a short address. He spoke of the president, William Helling, who joined the organization in the first years of the present century. Mr. Helling was sergeant-at-arms in 1902, later becoming secretary, always holding office of one kind or another until he became president, which chair he has held for the last few years. Mr. Lehner called attention to the fact that of the original committee on the Sunday Closing Law only Frank P. Burck and he were present at the dinner.

Mr. Lehner was the first secretary of the Branch, and still has the records of the early meetings. Out of these records he culled a few items which he thought would be of interest to those present. It seems that in 1900 the Brooklyn Branch had as its president James Moore, who as a service to the members had recorded at each meeting current prices, especially with reference to poultry, and Mr. Lehner stated that in November, 1900, the following prices prevailed: Turkeys, 11c a lb.; chickens, 10c a lb.; fowl, 9c a lb.; O. C.'s, 7c a lb.; rabbits, $1.50 a dozen; and squab, $2.50 a dozen. Some difference from the present-day prices!

Concluding, Mr. Lehner introduced Frank P. Burck, chairman of the New York Meat Council and a 35-year member of the Branch.

Mr. Burck stated it was his duty and pleasure to make the presentation speech and that his selection for the honor was a happy one, inasmuch as he had initiated Mr. Helling into the meat business. When Mr. Helling was about seventeen years old he started as a butcher boy for Mr. Burck, and that his early training must have been correct is demonstrated by the fact that he is now conducting a successful meat business of his own.

On behalf of the Branch Mr. Burck presented Mr. Helling with a beautiful Hamilton watch of the latest model suitably engraved. He called special attention to the ornament on the chain, an Elk's tooth, set with a diamond, and on the back of which was a gold plate, bearing the date that Mr. Helling became an Elk, which was recently. This idea was suggested, Mr. Burck said, by the brothers in the Branch who were also Elks. Mr. Helling, although greatly surprised by the presentation, made a few appropriate remarks, expressing appreciation.

Some of the guests continued dancing, while others strolled around the grounds, which covered some distance, and still others, who had come in their own cars, as did the majority, took rides around the surrounding country.

The South Brooklyn Branch was represented by its president, J. Rossman, past president Louis Bender and wife and Mr. and Mrs. David Van Gelder. Among others noticed were chairman of the New York Meat Council and Mrs. Frank P. Burck, who had as their guests Mr. and Mrs. Henry Hoffmann, Mr. and Mrs. Joseph Lehner, Mr. and Mrs. H. Hertzog, Herbert Hertzog with his mother, sister and brother, Mr. and Mrs. Heiderich, Mr. and Mrs. Henry Ahrens and their son, Mrs. Deringer with her daughters and son, Mr. and Mrs. H. Fischer and Mr. and Mrs. C. Fischer. Mrs. Fischer was accompanied by her father, mother and brother, Fred Gleiforst, who was on a surprise visit from his home in California.

LOEB BACK FROM EUROPE.

Moe Loeb, an ex-president of the State Association of Retail Meat Dealers, with Mrs. Loeb and their son, Leon, returned from Europe last week. Leon, who has been studying French for the last six months, can converse as fluently as a native in that language. He has returned to Dartmouth to finish his college course, while another son, Alfred, has remained abroad to take special courses in violin. He is expected to tour again in concert next year.

While in Europe Mr. Loeb visited Holland, Belgium, Germany and France, and says the veal in the last-mentioned country is simply marvelous. However, the slaughtering methods are some four thousand years behind the times.

Mr. Loeb tells this one: Before sailing Joseph Eschelbacher of Washington Heights asked Mr. Loeb to call on his parents, who are some 83 years of age. And, said Mr. Eschelbacher, "they are just about ten minutes from Frankfort." Mr. Loeb traveled all afternoon, and after spending the night in a town en route, rode some three hours the next morning before reaching Mr. Eschelbachers old homestead! But the journey was worth while. He also visited the parents of David Van Gelder in Holland.

FLORIDA STORM HIT PACKERS.

The hurricane which did such tremendous damage to Florida cities last week also struck a hard blow at some of the packing companies, through damage done to their branch houses located in the storm area.

Telegraphic reports to headquarters indicate that Armour and Company's branch house in Miami was partially unroofed and the cellar flooded to a depth of several feet for a time. Due to the lack of power the refrigerating system was also out of commission for a time.

The new Morris & Co. branch house being built in Miami was reported to be destroyed. As it was still under construction, however, there was no product in it to become damaged or lost.

Wilson & Co. reports that its Miami branch house was unroofed and that the cellar also was flooded. Here, too, the cooling plant was forced to shut down temporarily due to lack of power.

The Swift & Company branch house in Miami, it was said, came through virtually unharmed, although it, too, lost the use of its refrigerating system temporarily.

In each case, however, repairs were quickly made, and the branch houses were again functioning very soon after the storm subsided. There was practically no break in the chain of distribution from any of the branch houses there.

A "Classified" advertiser who spent $2 a week to secure an account wrote THE NATIONAL PROVISIONER:

"I have had more replies now than I can take care of." This is only one of many such letters we receive every day. Make your wants known on this page of opportunities.

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

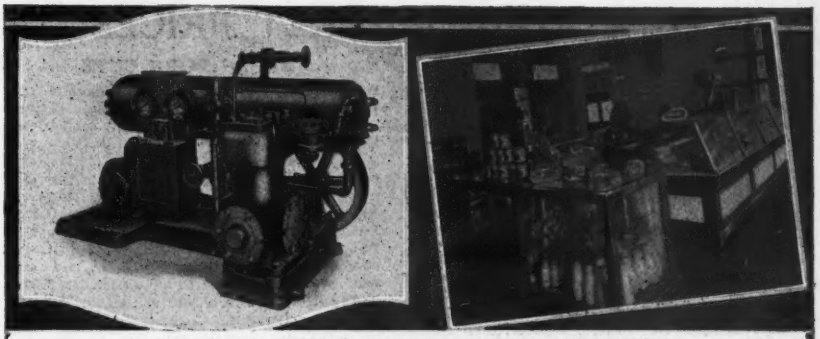
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SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.

BOSTON MASS.



ARE YOU SELLING YOUR SHARE?

York Mechanical Refrigeration will help you to do it.

According to estimates made by the United States Department of Agriculture, the total per capita consumption of all meats (beef, veal, mutton, lamb and pork) was 154.3 pounds during 1925.

Multiply the number of your customers by 154.3 and compare the result with your meat sales for last year.

What's the answer?

Write for further particulars on York Mechanical Refrigeration for the meat market, and how it will help you.

YORK Manufacturing Company

Ice Making and Refrigerating Machinery Exclusively

York, Penna.

Increase Your Sausage Sales

by the use of

Perfection Sausage Molds

Sausage Mold Corporation, Inc.

918 E. Main St. Louisville, Ky.

The Last Word in

Electric Meat Grinders

New type of cylinder — never seen before.
Saves one-third of cost for current.
Grinds faster and better.
Easier to clean.
Will never break.



Send for literature

B. C. HOLWICK, Canton, O.

IMITATION MEATS

For window and counter display

Fresh and Smoked Meats, Cheese, Butter, etc.



Perfect in every detail.

Write for display circular

REPRODUCTIONS CO.

15 Walker St. New York, N. Y.

Classified Advertisements will be found on page 63

In Spices, too, the Best Is The Cheapest

J. K. LAUDENSLAGER, Inc.

612-14-16 W. York St. Philadelphia, Pa.

Importers SPICES Grinders

Butchers Mills Brand

40 years reputation among packers for quality

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, bulk	$9.60@10.10
Cows, cutters	2.50@ 2.45
Bulls	5.50@ 6.00

LIVE CALVES.

Calves, bulk	$14.50@17.50
Calves, culls, per 100 lbs.	9.50@13.50

LIVE SHEEP AND LAMBS.

Lambs, bulk	$13.50@15.00
Sheep, bulk	4.00@ 7.00

LIVE HOGS.

Hogs, heavy	12.85@13.10
Hogs, medium	13.65@13.75
Hogs, 160 lbs.	13.65@13.75
Hogs, 140 lbs.	13.60@13.70
Pigs, under 80 lbs.	13.00@13.50
Roughs	10.00@10.50
Good Roughs	10.00@10.50

DRESSED HOGS.

Hogs, heavy	@19½
Hogs, 180 lbs.	@19¾
Hogs, 160 lbs.	@20¼
Pigs, 80 lbs.	21 @21½
Pigs, under 140 lbs.	20½@21½

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	20 @21
Choice, native, light	20 @22
Native, common to fair	18 @19

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	18 @19
Native choice yearlings, 400@600 lbs.	19 @20½
Western steers, 600@800 lbs.	15 @16
Texas steers, 400@600 lbs.	12½@14½
Good to choice heifers	17 @18
Good to choice cows	12½@13½
Common to fair cows	11 @12
Fresh bologna bulls	10½@12

BEEF CUTS.

	Western.	City.
No. 1 ribs	22 @23	24 @26
No. 2 ribs	18 @20	22 @23
No. 3 ribs	@16	20 @21
No. 1 loins	29 @30	31 @34
No. 2 loins	25 @27	28 @30
No. 3 loins	22 @24	26 @27
No. 1 hinds and ribs	21 @23	23½@28
No. 2 hinds and ribs	19 @20	22 @23
No. 3 hinds and ribs	16 @17	20 @21
No. 1 rounds	@18	18 @19
No. 2 rounds	@16	@17
No. 3 rounds	@14	@16
No. 1 chucks	13 @15	14 @15
No. 2 chucks	11 @12	13 @13½
No. 3 chucks	@10	12 @12½
Bolognas	@ 6	11 @12
Rolls, reg., 6@8 lbs. avg.	22 @23	
Rolls, reg., 4@6 lbs. avg.	17 @18	
Tenderloins, 4@6 lbs. avg.	60 @70	
Tenderloins, 5@6 lbs. avg.	80 @90	
Shoulder clods	10 @11	

DRESSED CALVES.

Prime	25 @27
Choice	23 @24
Good	16 @18
Medium	13 @15

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	28 @29
Good lambs	26 @27
Lambs, poor grade	22 @24
Sheep, choice	15 @17
Sheep, medium to good	14 @15
Sheep, culls	12 @13

SMOKED MEATS.

Hams, 8@10 lbs. avg.	31 @32
Hams, 10@12 lbs. avg.	30 @31
Hams, 12@14 lbs. avg.	29½@30½
Picnics, 4@6 lbs. avg.	21 @22
Picnics, 6@8 lbs. avg.	18 @19
Rolettes, 6@8 lbs. avg.	20 @21
Beef tongue, light	25 @27
Beef tongue, heavy	28 @30
Bacon, boneless, Western	31 @32
Bacon, boneless, city	27 @28
Pickled bellies, 10@12 lbs. avg.	23 @24

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	33 @34
Pork tenderloins, fresh	45 @50
Pork tenderloins, frozen	35 @40
Shoulders, city, 10@12 lbs. avg.	24 @25
Shoulders, Western, 10@12 lbs. avg.	23 @24
Butts, boneless, Western	31 @32
Butts, regular, Western	26 @27
Hams, city, fresh, 6@10 lbs. avg.	31 @32
Hams, Western, fresh, 10@12 lbs. avg.	29 @30
Picnic hams, Western, fresh, 6@8 lbs. avg.	18 @19
Pork trimmings, extra lean	25 @26
Pork trimmings, regular 50% lean	17 @18
Spare ribs, fresh	16 @17
Leaf lard, raw	16 @17

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 75.00
Black hoofs, per ton	45.00@ 50.00
Striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7½ oz. and over, No. 1s	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.	@28c	a pound
Fresh steer tongues, l. c. trim'd	@38c	a pound
Sweetbreads, beef	@65c	a pound
Sweetbreads, veal	@1.00	a pair
Beef kidneys	@15c	a pound
Mutton kidneys	@ 8c	each
Livers, beef	@18c	a pound
Oxtails	@11c	a pound
Hearts, beef	@10c	a pound
Beef hanging tenders	@20c	a pound
Lamb fries	@10c	a pair

BUTCHERS' FAT.

Shop fat	@ 2½
Breast fat	@ 4
Edible suet	@ 6
Cond. suet	@ 4½
Bones	@20

SPICES.

	Whole.	Ground.
Pepper, white	37	40
Pepper, black	24	27
Pepper, Cayenne	15	22
Pepper, red	..	23
Allspice	17	20
Cinnamon	13	16
Coriander	5	8
Cloves	26	31
Ginger	..	17
Mace	1.15	1.25
Nutmeg	..	48

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	Kip. 14-18	H kip, 18 up
Prime No. 1 Veals	.18	2.00	2.05	2.25	3.00
Prime No. 2 Veals	.16	1.80	1.80	2.00	2.75
Buttermilk No. 1	..15	1.65	1.70	1.90	...
Buttermilk No. 2	..13	1.45	1.45	1.65	...
Branded grubby	...10	1.05	1.05	1.25	1.55
Number 3	.....		At Value		

CURING MATERIALS.

In lots of less than 25 bbls.:	Bbls.	Dbl. Bags per lb.
Double refined saltpetre, granulated	6¼c	6½c
Double refined saltpetre, small crystal	7½c	7⅝c
Double refined large crystal saltpetre	8¼c	8½c
Double refined nitrate soda, granulated	4½c	4c
In 25 barrel lots		
Double refined saltpetre, granulated	6½c	6c
Double refined saltpetre, small crystal	7⅝c	7¼c
Double refined saltpetre, large crystal	8½c	8c
Double refined nitrate soda, granulated	4c	3⅞c
Carload lots:		
Double refined saltpetre, granulated	6c	5⅞c
Double refined nitrate soda, granulated	3⅞c	3¾c

DRESSED POULTRY.

FRESH KILLED.

Chickens—fresh—dry packed—12 to box—poor to good:	
Western, 48 to 54 lbs. to dozen, lb.	30 @32
Western, 43 to 47 lbs. to dozen, lb.	29 @30
Western, 36 to 42 lbs. to dozen, lb.	28 @29
Western, 31 to 35 lbs. to dozen, lb.	27 @29
Western, 25 to 30 lbs to dozen, lb.	28 @30
Western, 21 to 24 lbs. to dozen, lb.	30 @34
Western, 17 to 20 lbs. to dozen, lb.	32 @36
Chickens—fresh—dry pkd.—prime to fcy.—12 to box:	
Western, 48 to 54 lbs. to dozen, lb.	33 @36
Western, 43 to 47 lbs. to dozen, lb.	31 @33
Western, 36 to 42 lbs. to dozen, lb.	30 @31
Western, 31 to 35 lbs. to dozen, lb.	30 @31
Western, 25 to 30 lbs. to dozen, lb.	31 @33
Western, 21 to 24 lbs. to dozen, lb.	35 @37
Western, 17 to 20 lbs. to dozen, lb.	37 @40
Fowls—frozen—dry packed—prime to fcy.—12 to box:	
Western, 60 to 65 lbs., lb.	@34
Western, 55 to 59 lbs., lb.	@33
Western, 43 to 47 lbs., lb.	29 @30
Western, 30 to 35 lbs., lb.	25 @26
Ducks—	
Long Islands, No. 1, bbls.	@28
Squabs—	
White, 11 to 12 lbs. to dozen, per lb.	65@ 70
Prime, dark, per dozen	2.50@3.00

LIVE POULTRY.

Fowls, colored, per lb., via express	28 @31
Ducks, Long Island spring, via express	@31
Geese, swan, via freight or express	@12
Pigeons, per pair, via freight or express	@25
Guineas, per pair, via freight or express	@80

BUTTER.

Creamery, extras (92 score)	45¾@46
Creamery, firsts (90 to 91 score)	43½@45¼
Creamery, seconds	38 @39½
Creamery, lower grades	36½@37½

EGGS.

Extras, per dozen	46 @49
Extra firsts	42 @44½
Firsts	38 @40
Checks	27 @30

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	2.50@ 2.60
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York	@2.50
Blood, dried, 15-16% per unit	@4.00
Fish scrap, dried 11% ammonia, 15% B. P. L., bulk, f.o.b. fish factory	4.00@ 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.10& 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	3.25& 50c
Soda Nitrate, in bags, 100 lbs. spot	@2.36
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.25& 10c
Tankage, unground, 9@10%, ammonia	3.75& 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@31.00
Bone meal, raw, 4½ and 50 bags, per ton	@39.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 9.60

Potash.

Manure salt, 20% bulk, per ton	@11.00
Kainit, 12.4% bulk, per ton	@ 8.00
Muriate in bags, basis 80%, per ton	@32.50
Sulphate in bags, basis 90%, per ton	@43.00

Beef.

Cracklings, 50% unground	@ 1.20
Cracklings, 60% unground	@ 1.30

Meat Scraps, Ground.

50%	$70.00
55%	75.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending Sept. 16, 1926:

September	10	11	13	14	15	16
Chicago	.42	42¾	43	43½	43½	44
New York	.43	44	44½	44½	44½	45
Boston	.43½	44	44½	44½	44½	45
Philadelphia	.44	45	45½	45½	45½	46

Wholesale prices of carlots—Fresh centralized butter—90 score at Chicago.

41	42½	41½	41½	41¾	41¾

Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1— 1926.	1925.
Chicago	34,482	28,419	35,266	2,469,920	2,657,877
New York	52,062	46,637	49,241	2,643,470	2,487,767
Boston	15,039	16,092	12,470	960,281	959,139
Philadelphia	12,943	10,262	13,365	799,551	718,735
Total	114,526	101,410	110,342	6,873,222	6,823,518

Cold storage movement (lbs.):

	In Sept. 16	Out Sept. 16.	On hand Sept. 17.	Same week day last year.
Chicago	59,565	181,901	31,525,476	28,840,199
New York	50,574	193,111	20,406,639	13,813,824
Boston	90,807	89,197	12,924,454	14,266,941
Philadelphia	18,260	96,596	5,562,619	5,161,744
Total	219,206	560,805	70,479,188	62,082,708